

Delicious IN
DUNGEON

RYOKO KUI

1

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1

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Delicious IN **DUNGEON**

1

Contents

IT
BEGAN
IN A TINY
VILLAGE.

ONE DAY,
THE FLOOR
OF THE
CATACOMBS
CAVED IN
WITH A SMALL
RUMBLE,
AND A MAN
EMERGED
FROM THE
DEPTHES.

THE ONCE-
SPLENDID
COUNTRY HAD
BEEN SEALED
DEEP BENEATH
THE EARTH
BY A LUNATIC
MAGICIAN,
AND THERE IT
REMAINED.

THE MAN
SAID HE WAS
THE KING OF
A GOLDEN
COUNTRY THAT
HAD FALLEN
A THOUSAND
YEARS AGO.

Chapter 1

WITH THOSE
FINAL WORDS,
THE MAN
TURNED TO
DUST AND
VANISHED.

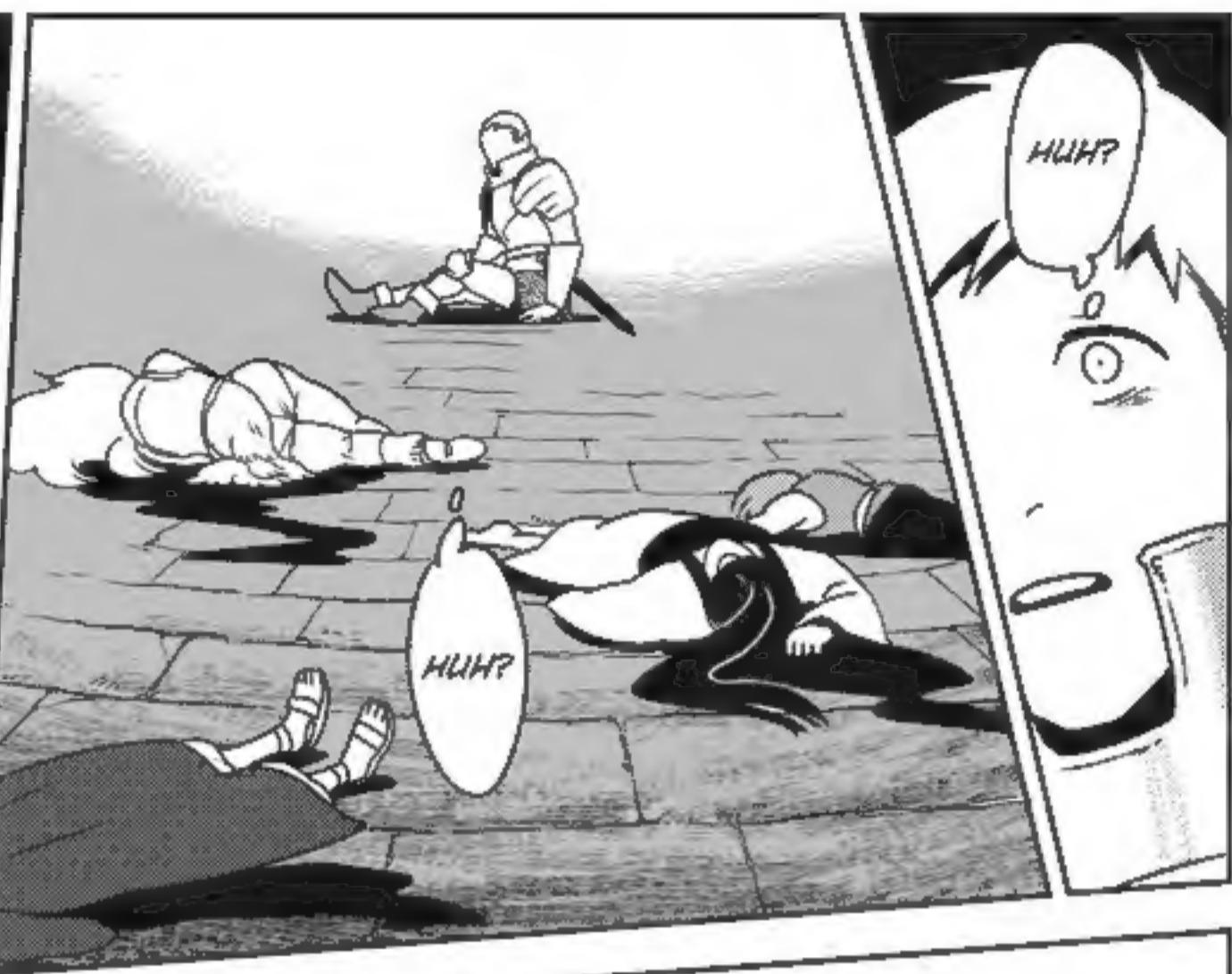
I BESTOW
MY ENTIRE
KINGDOM
UPON THE
ONE WHO
DEFEATS THE
MAGICIAN.



ooo I'M
HUNGRY.



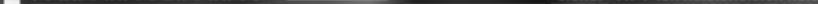


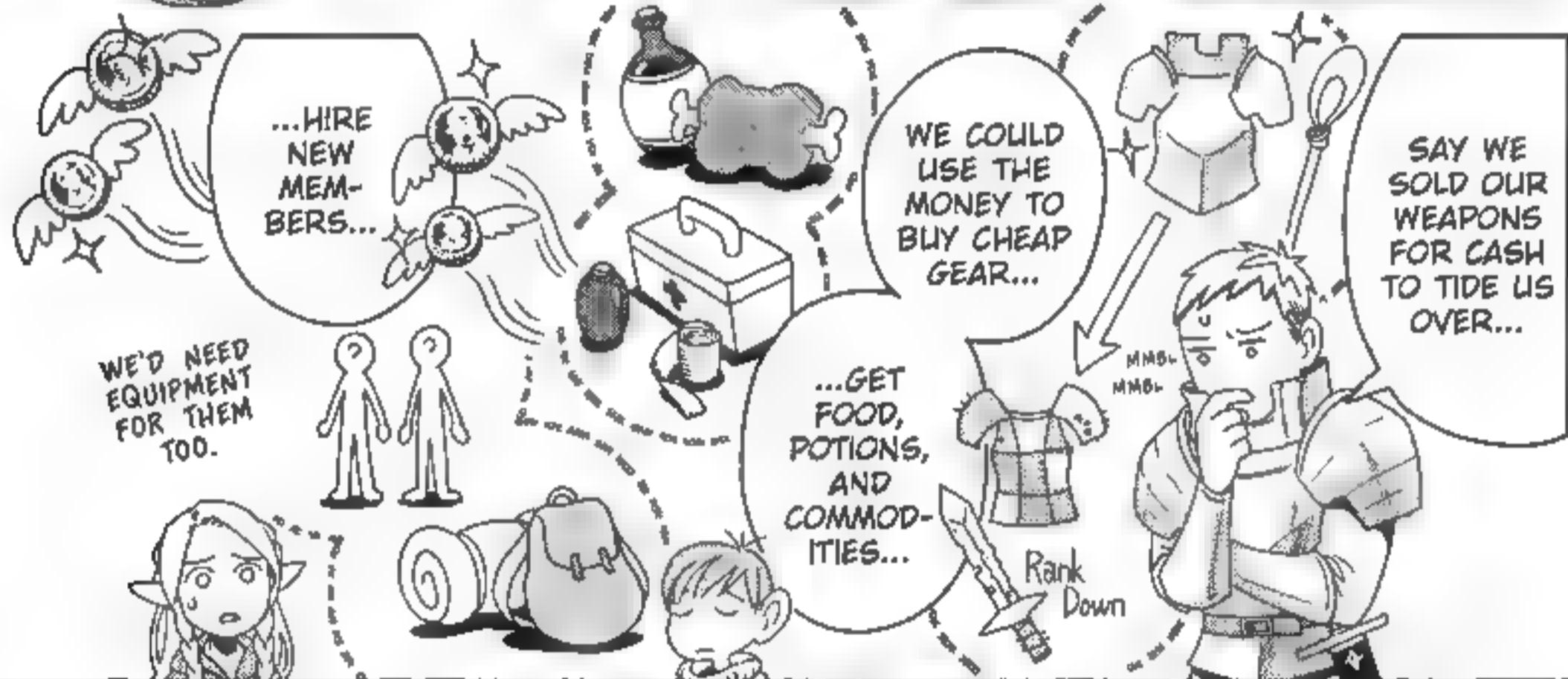
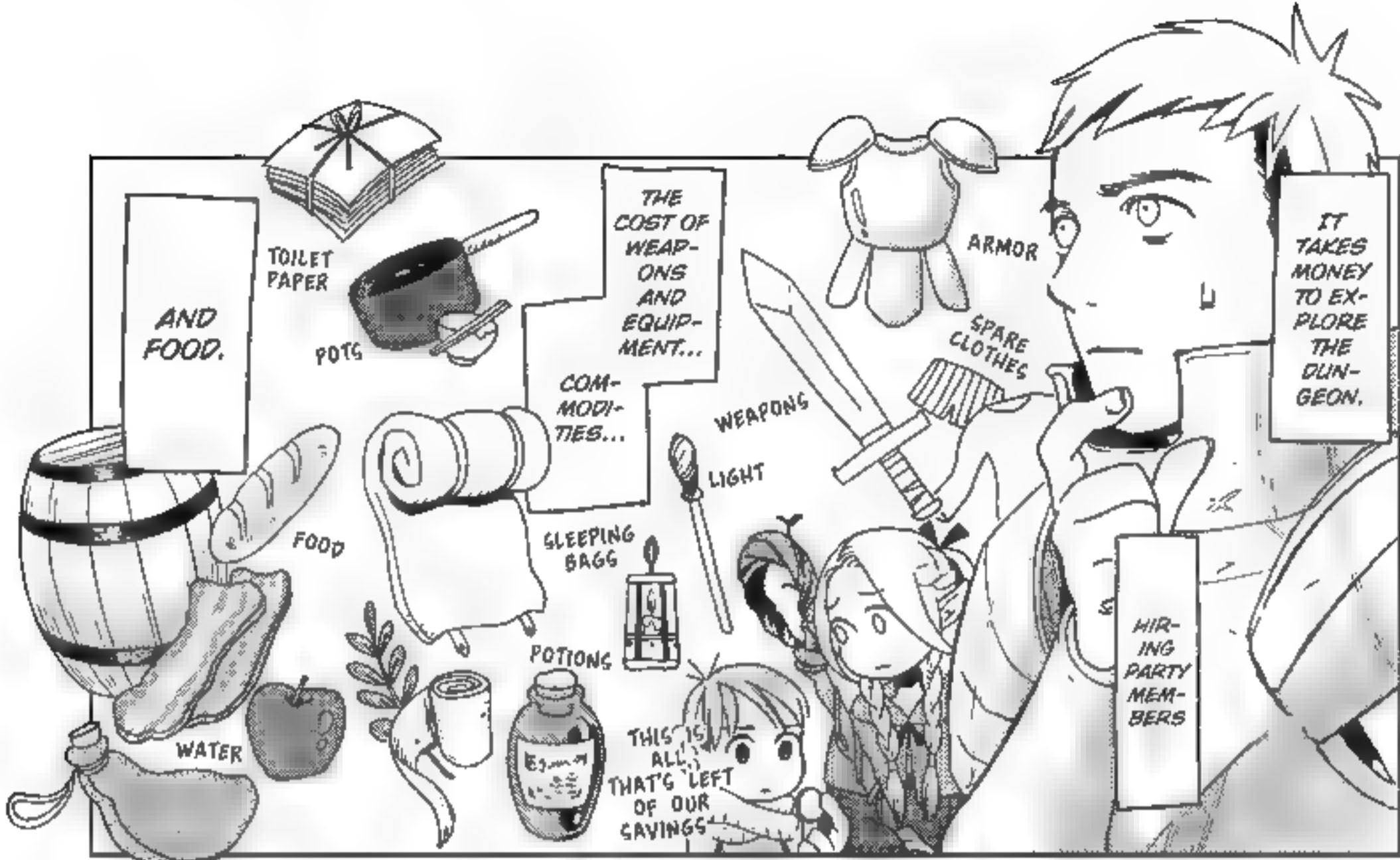




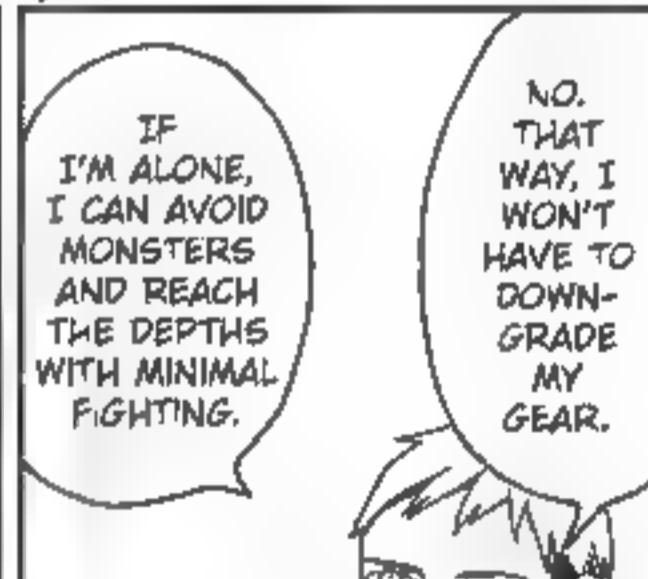
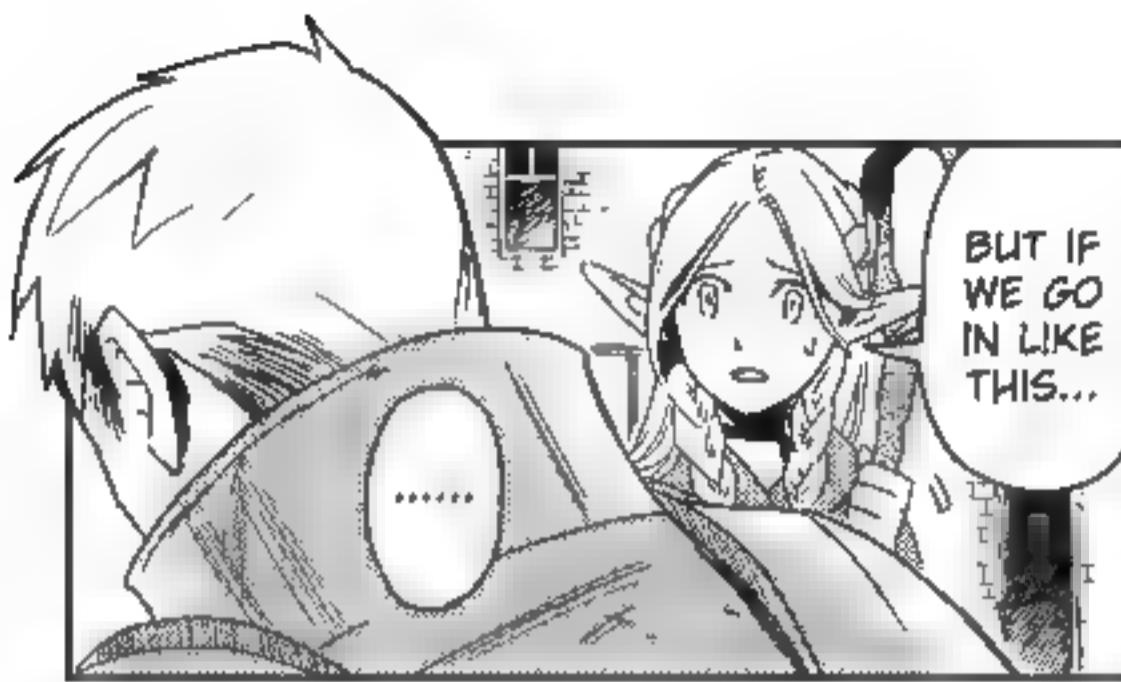
1. HOT POT







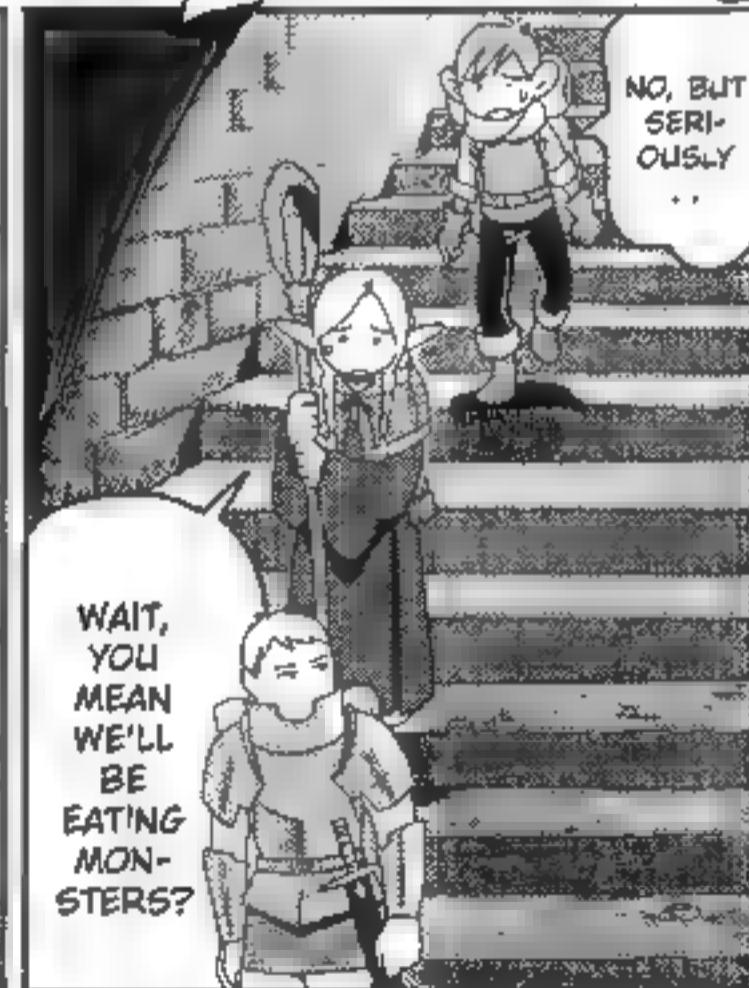
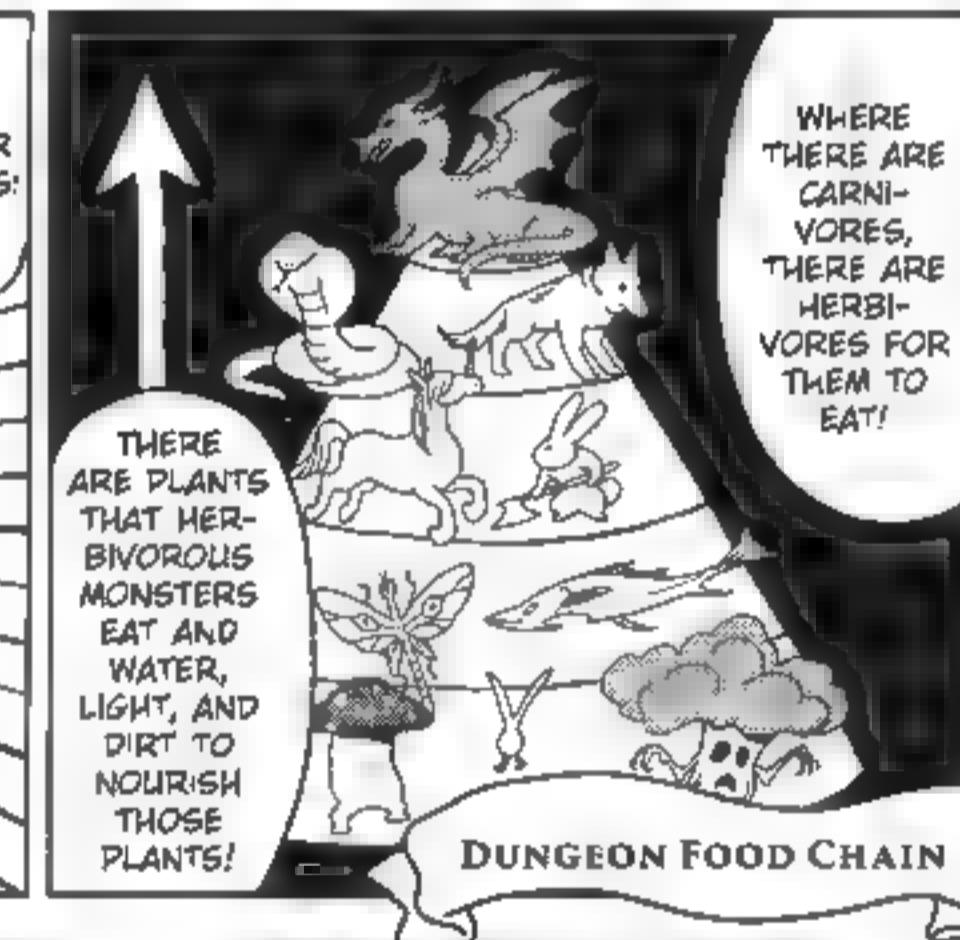
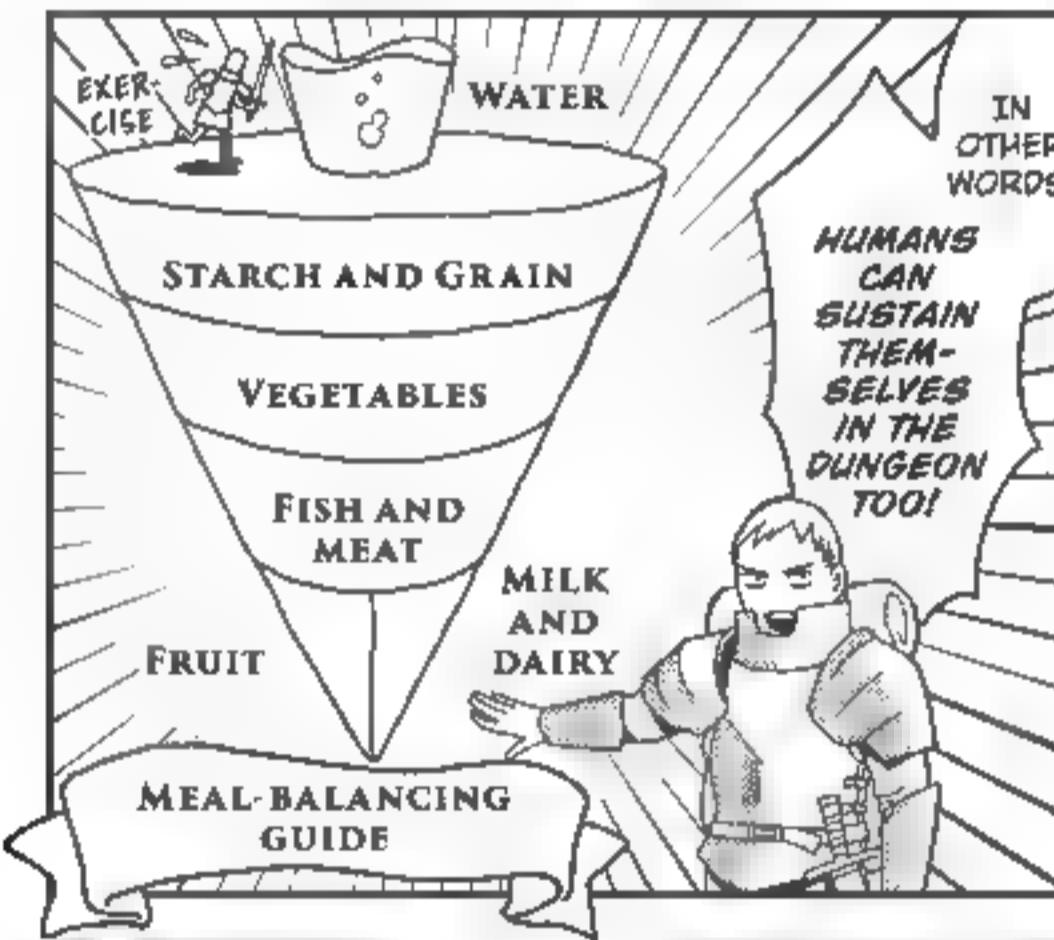


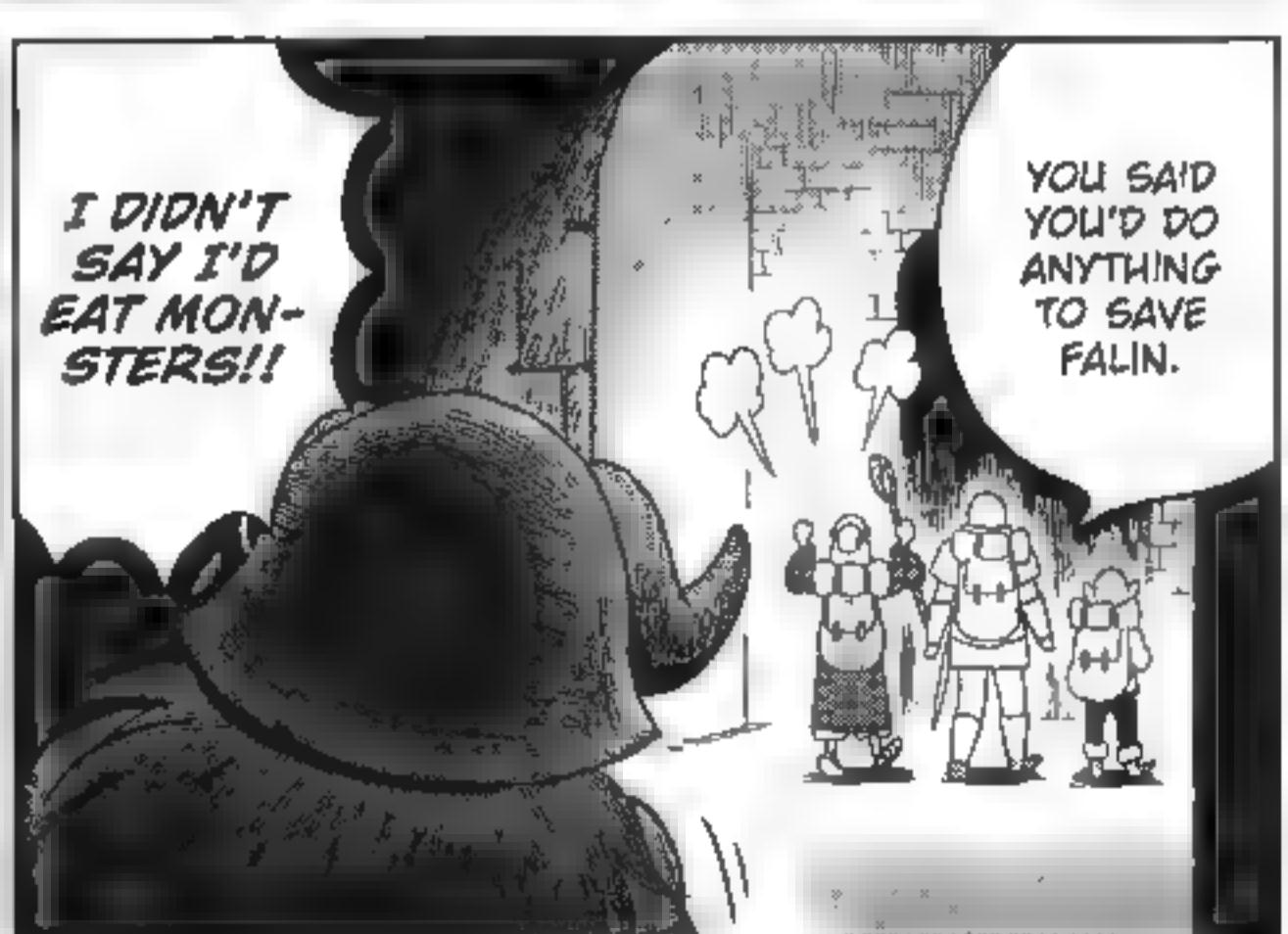
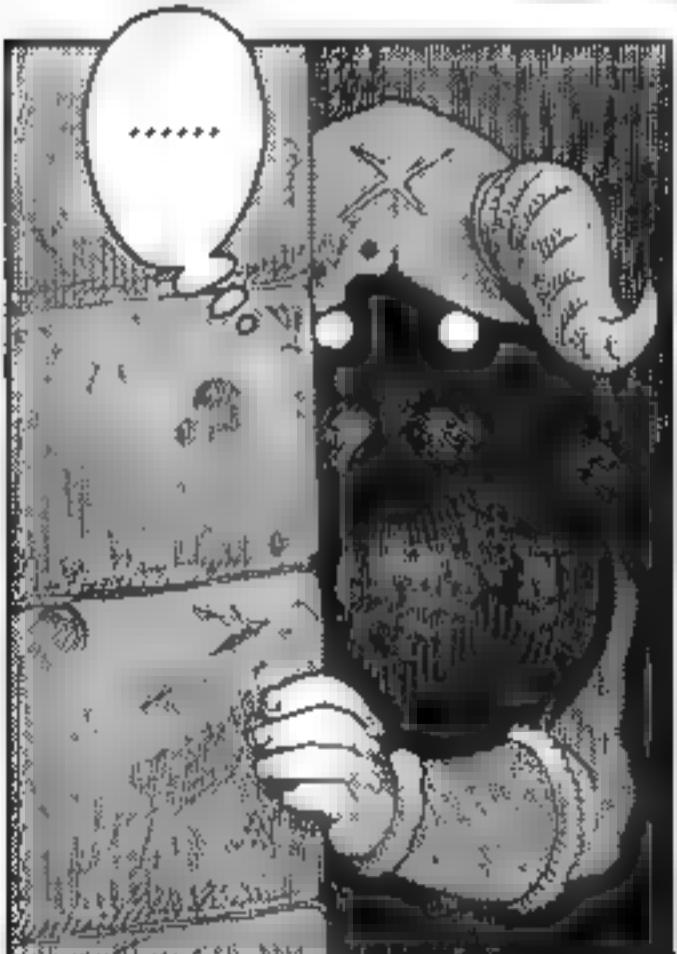




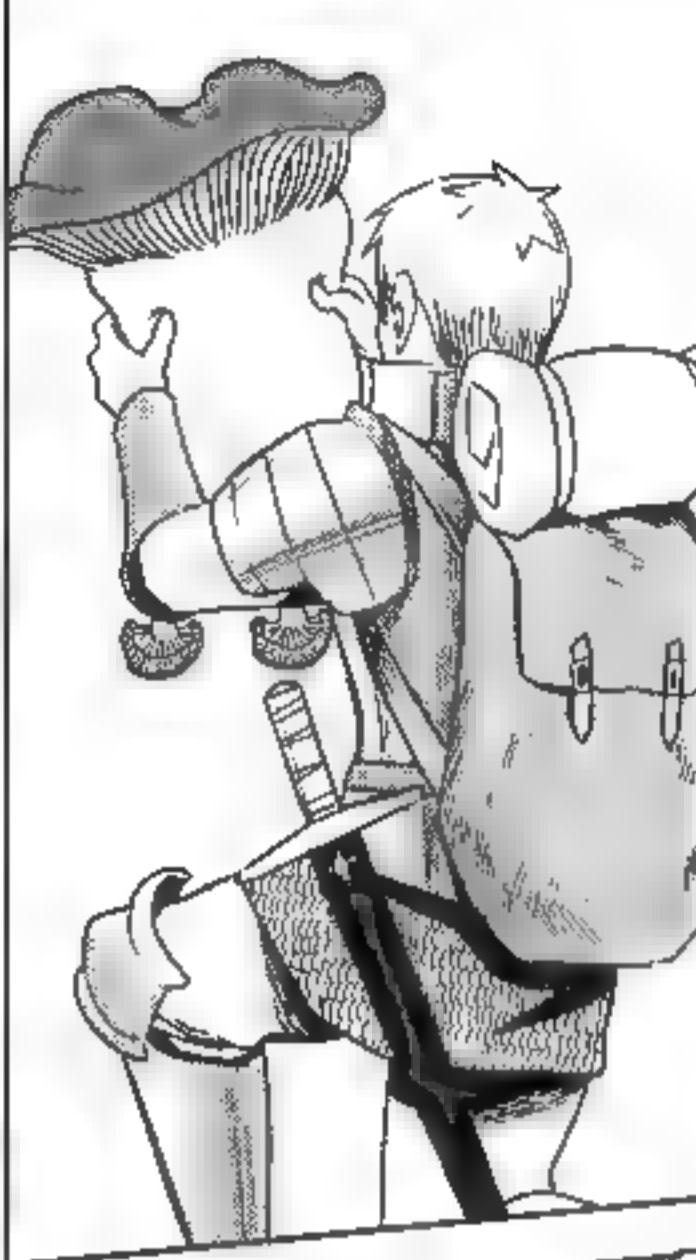
YOU REALLY INTEND TO COME WITH ME?

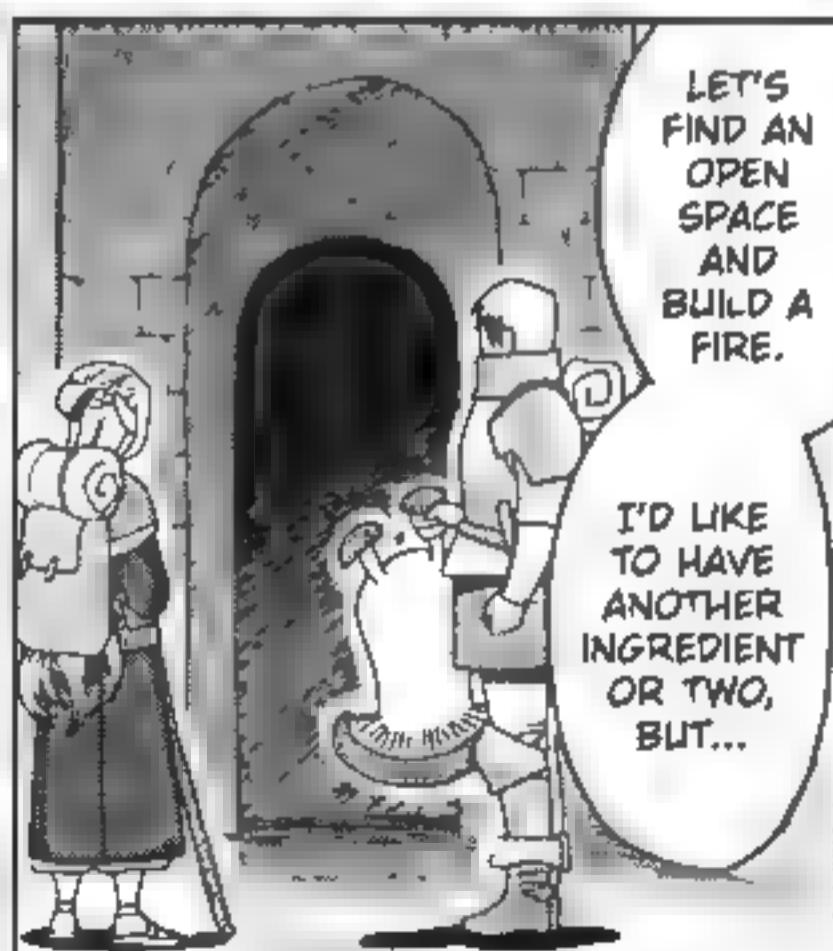


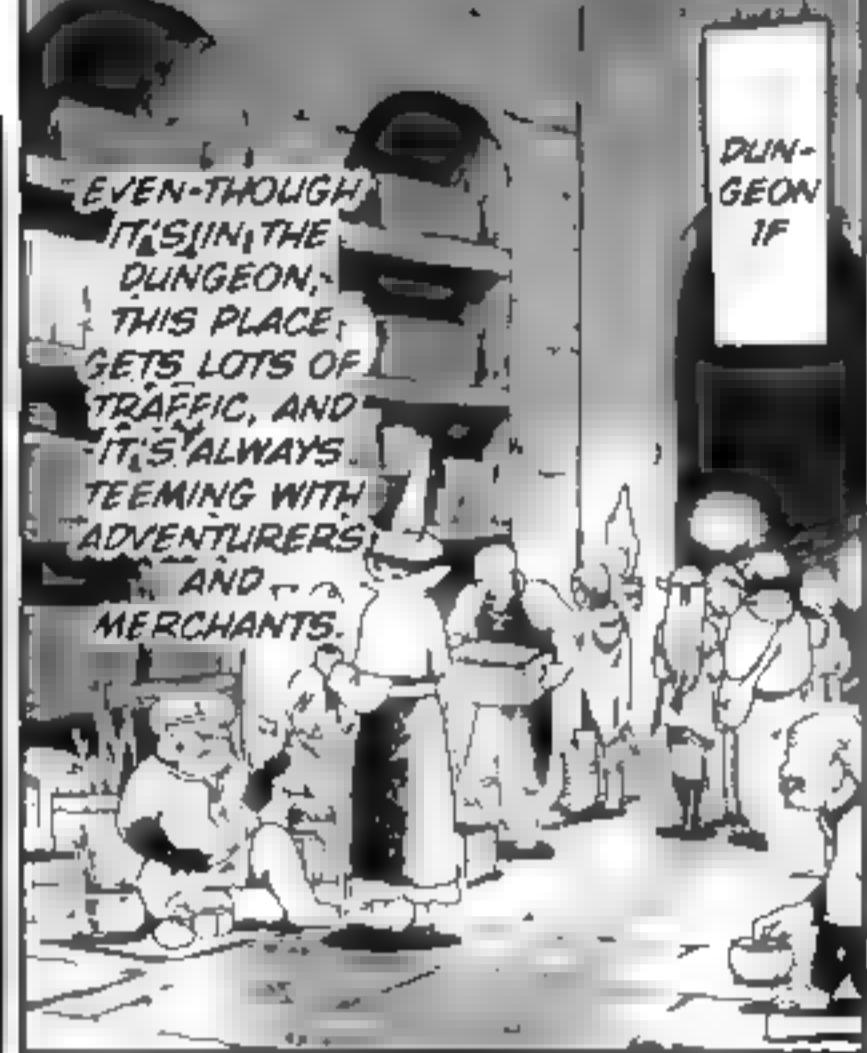
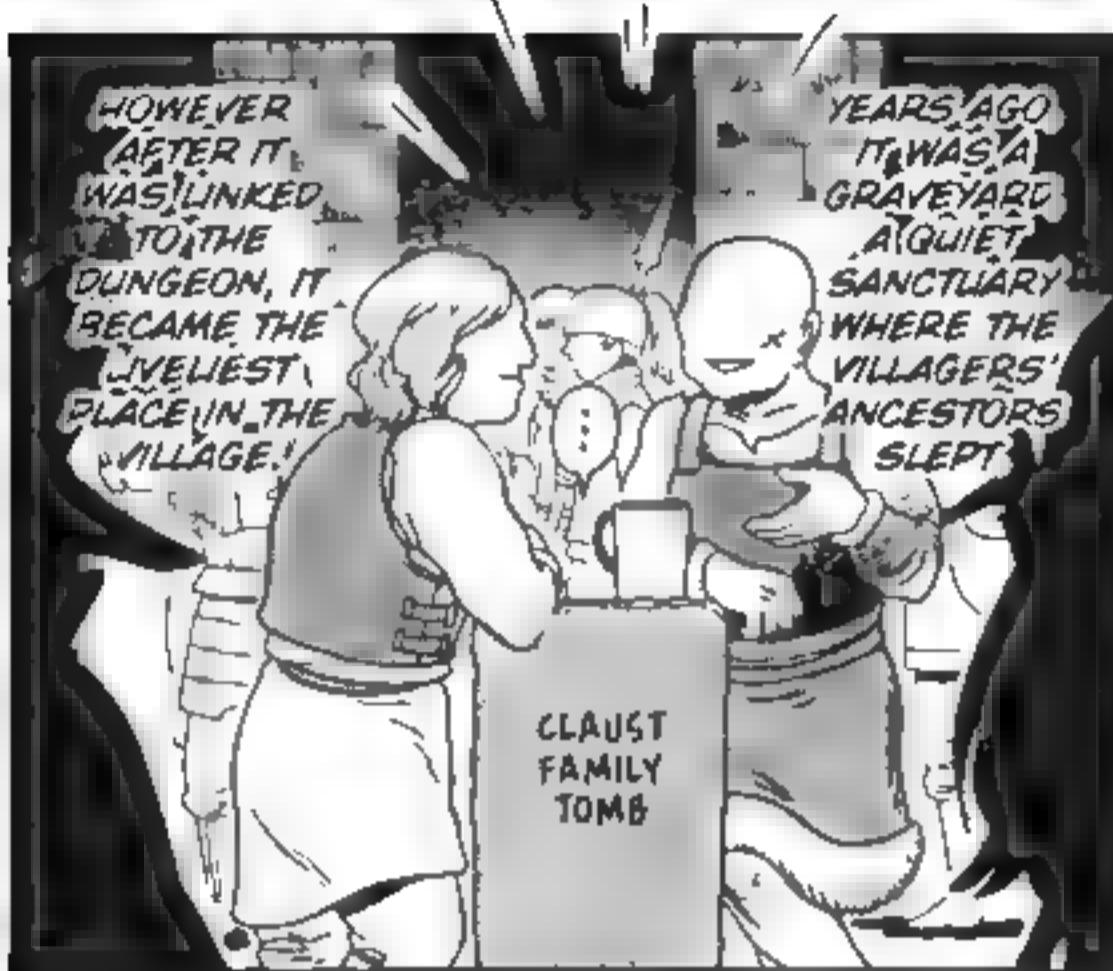




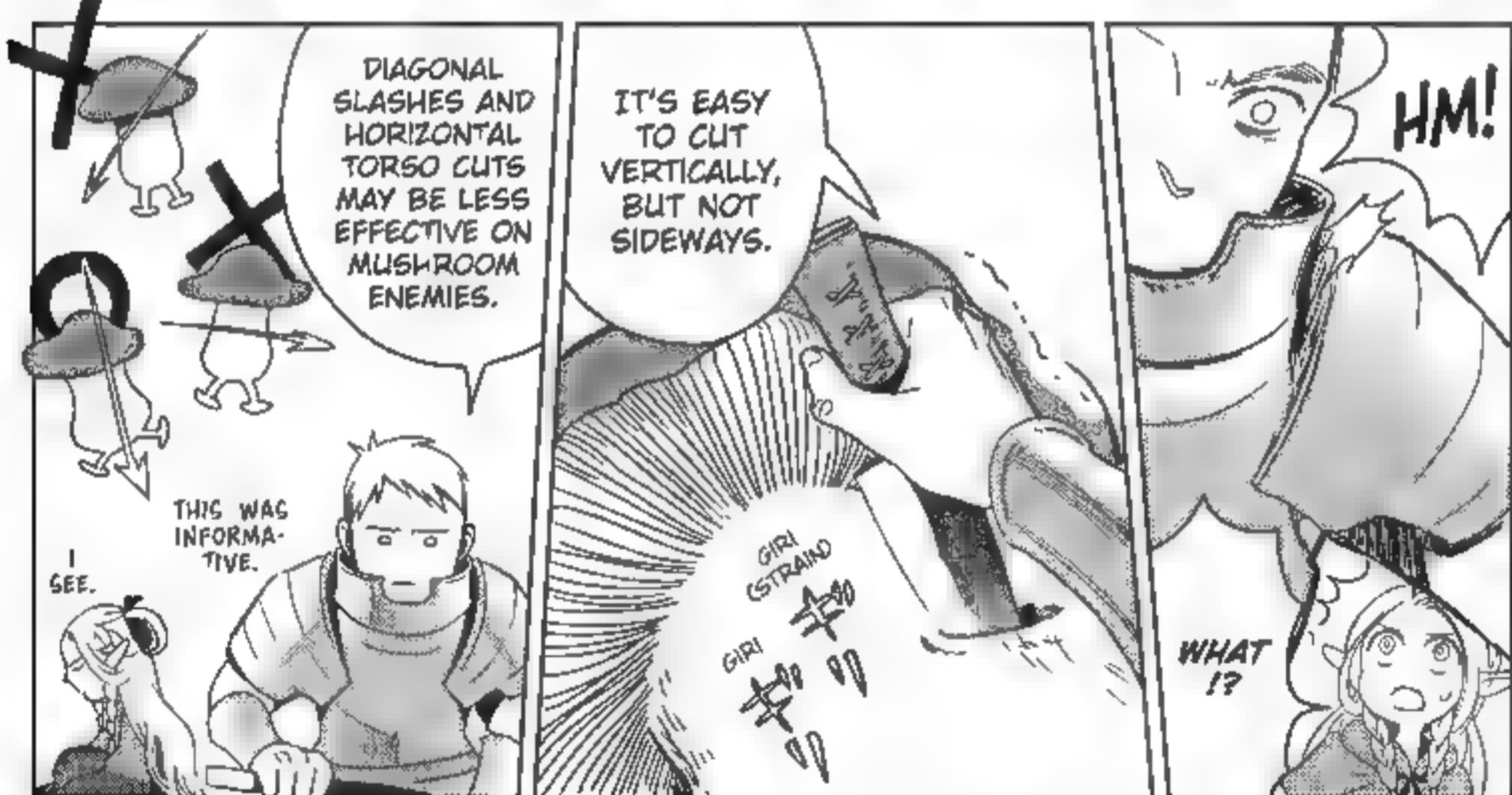
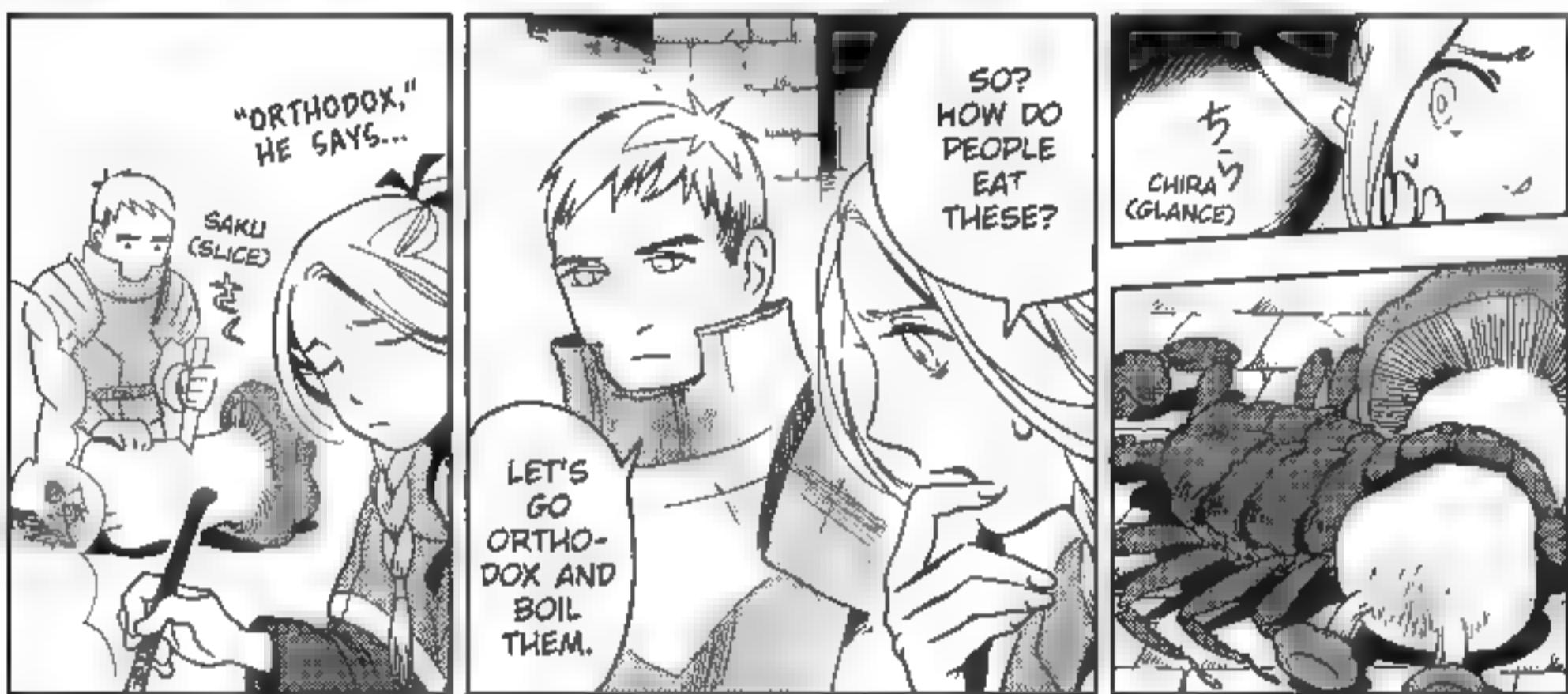
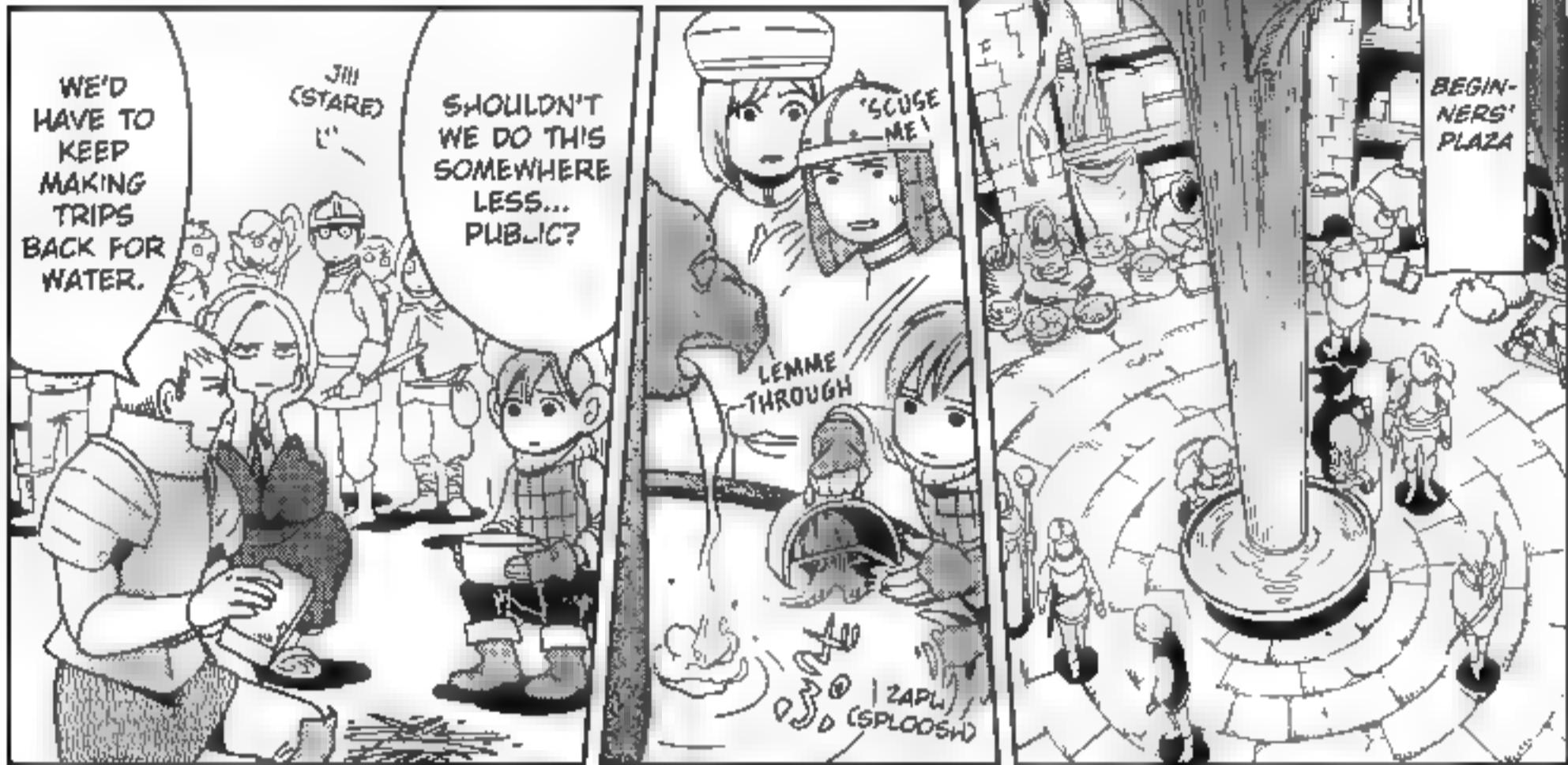


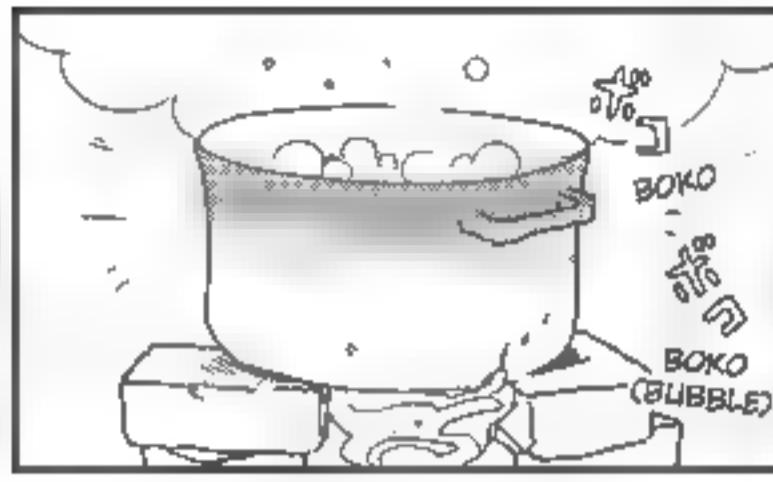
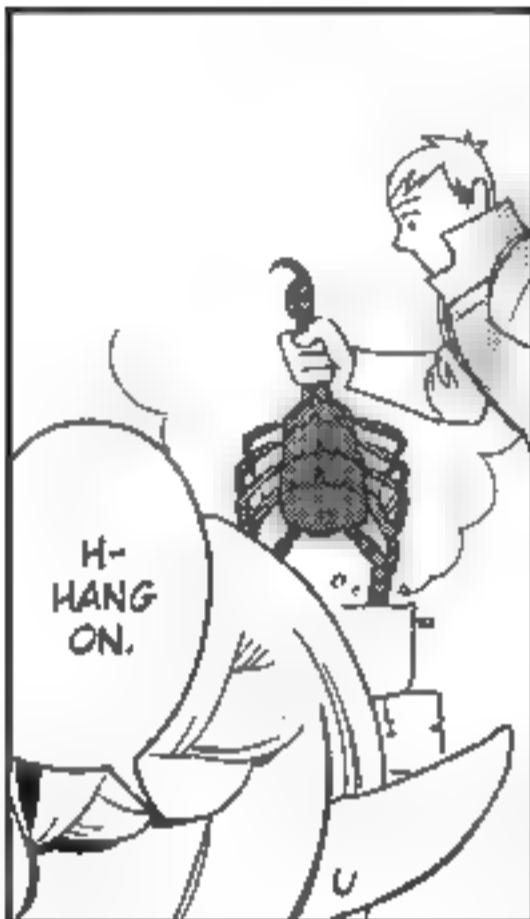


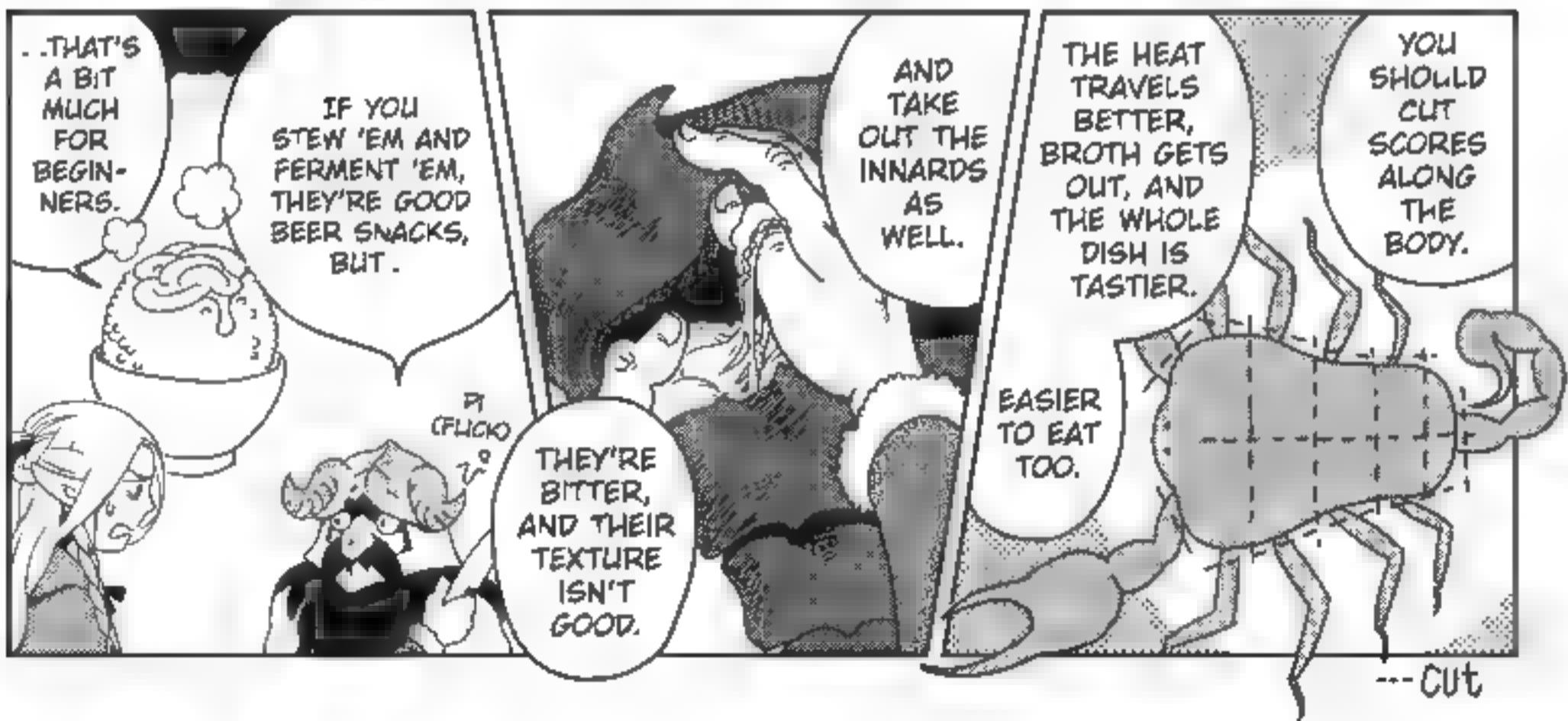


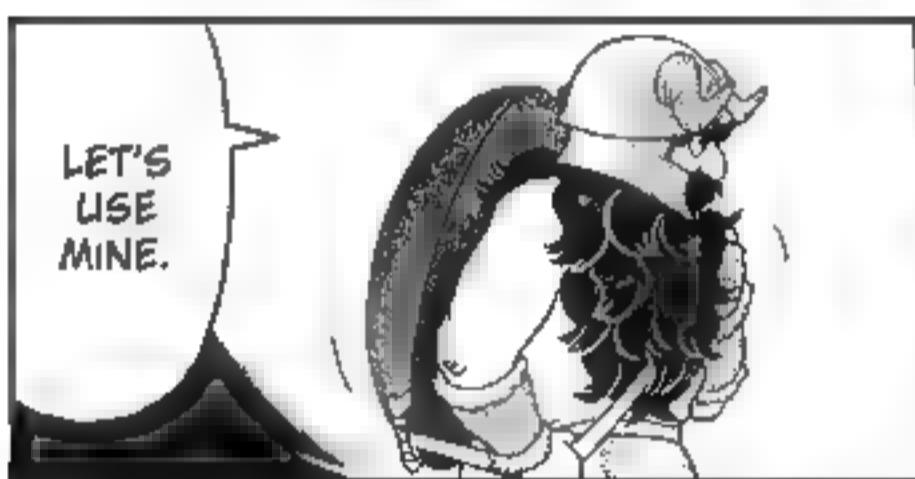
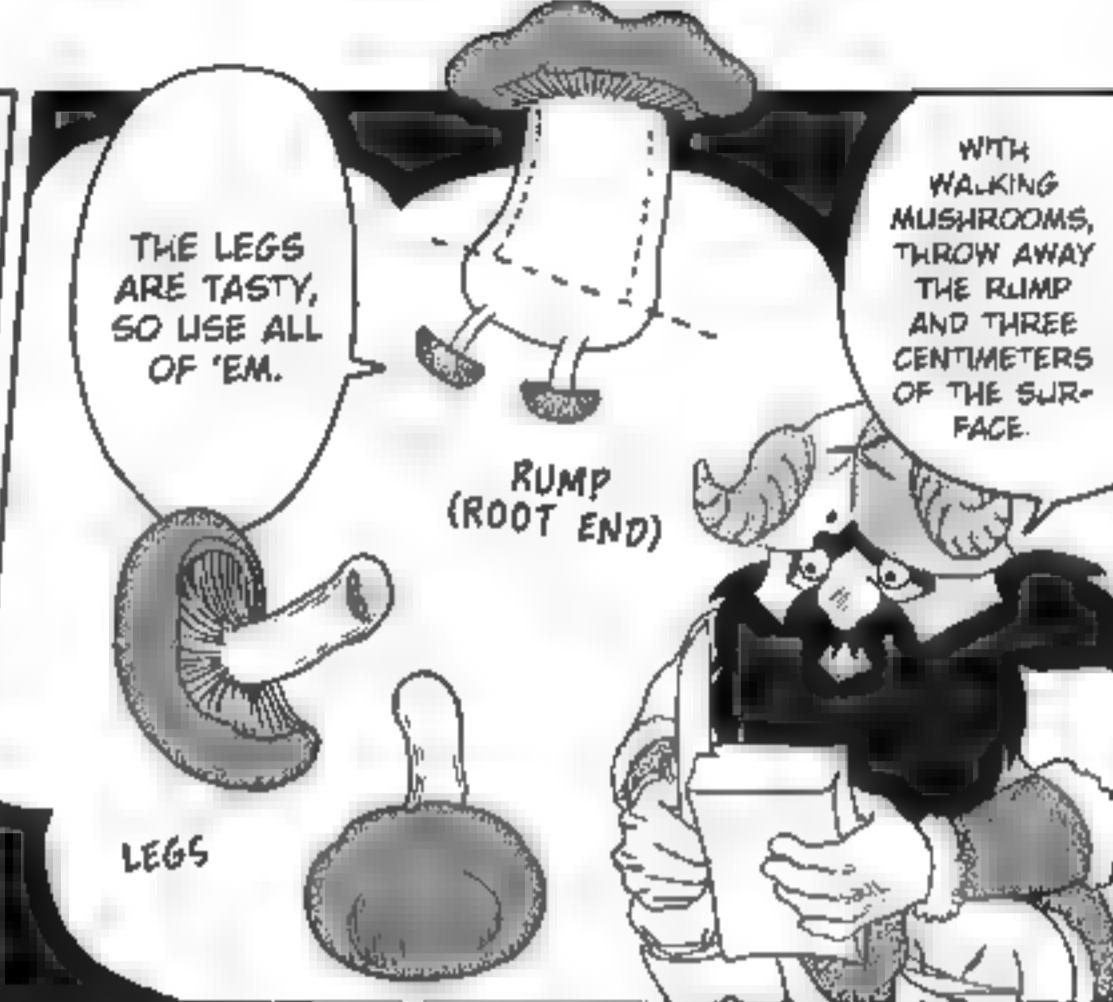


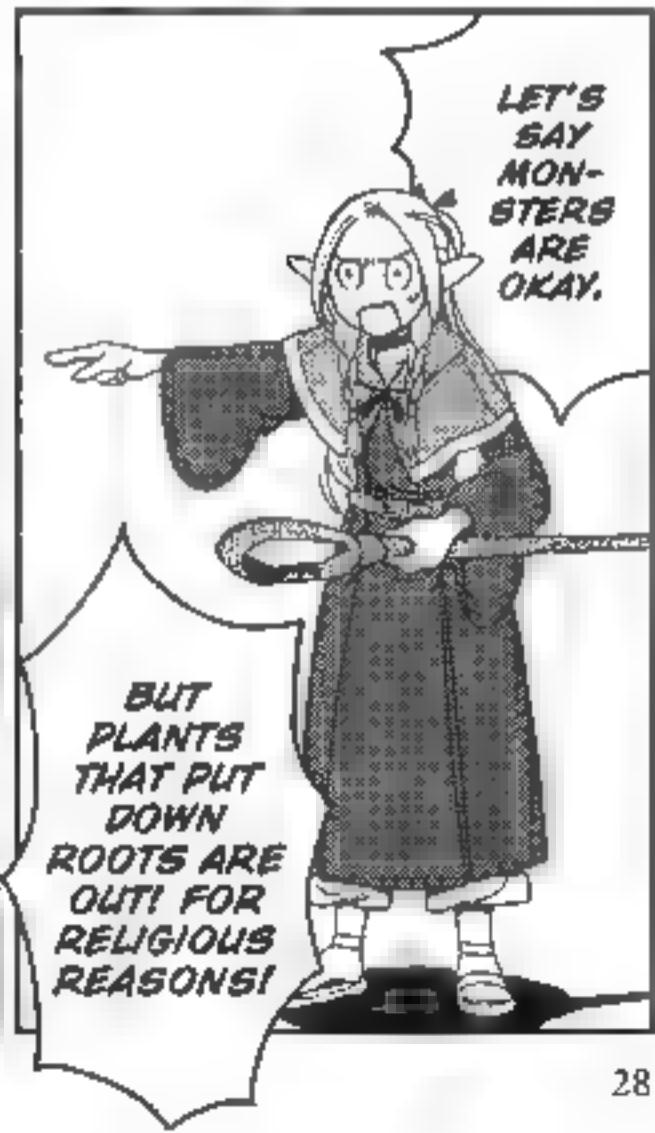
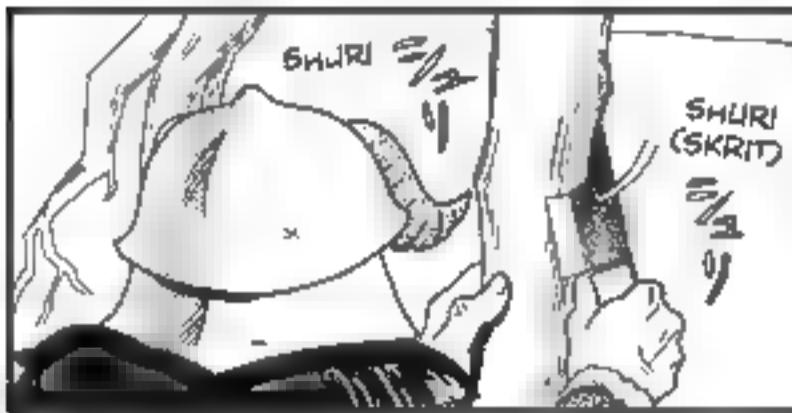




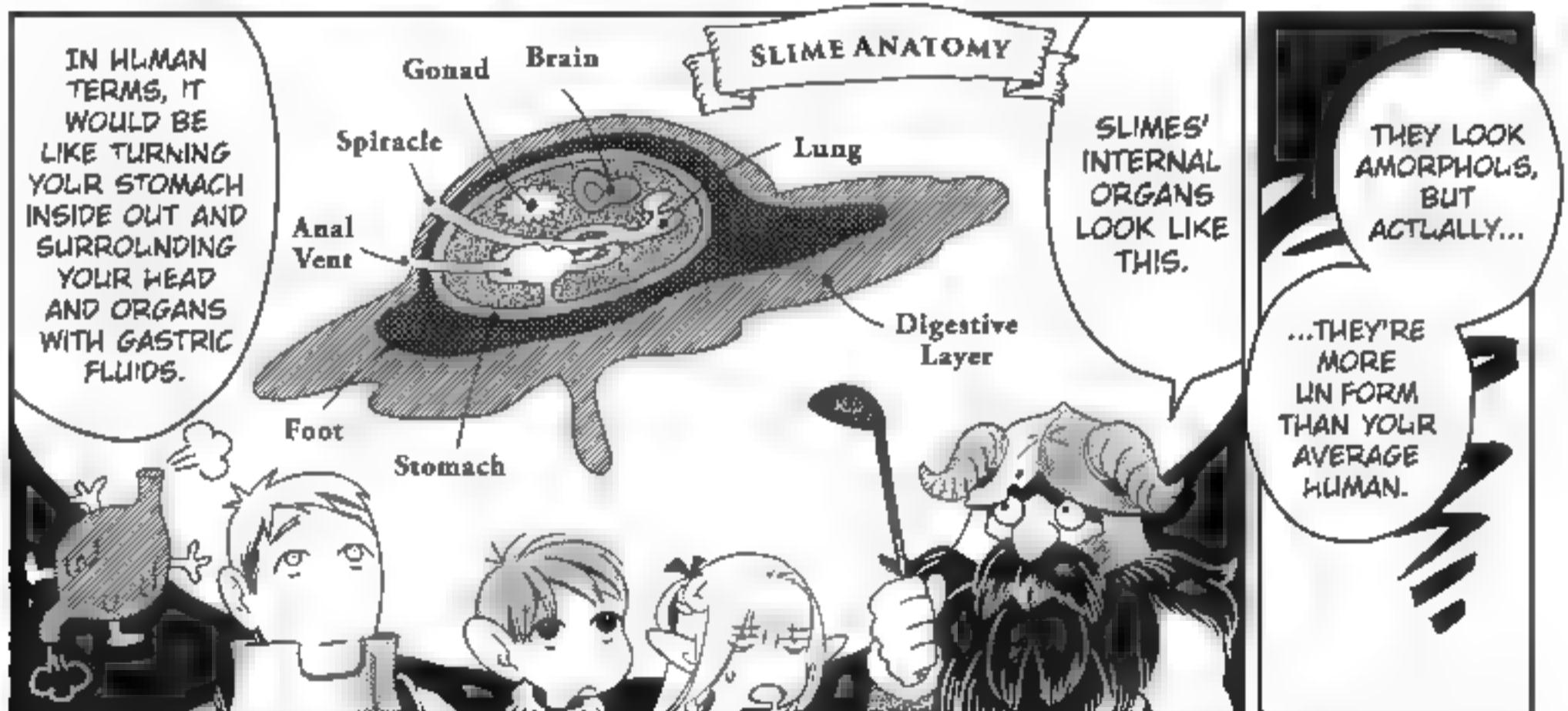


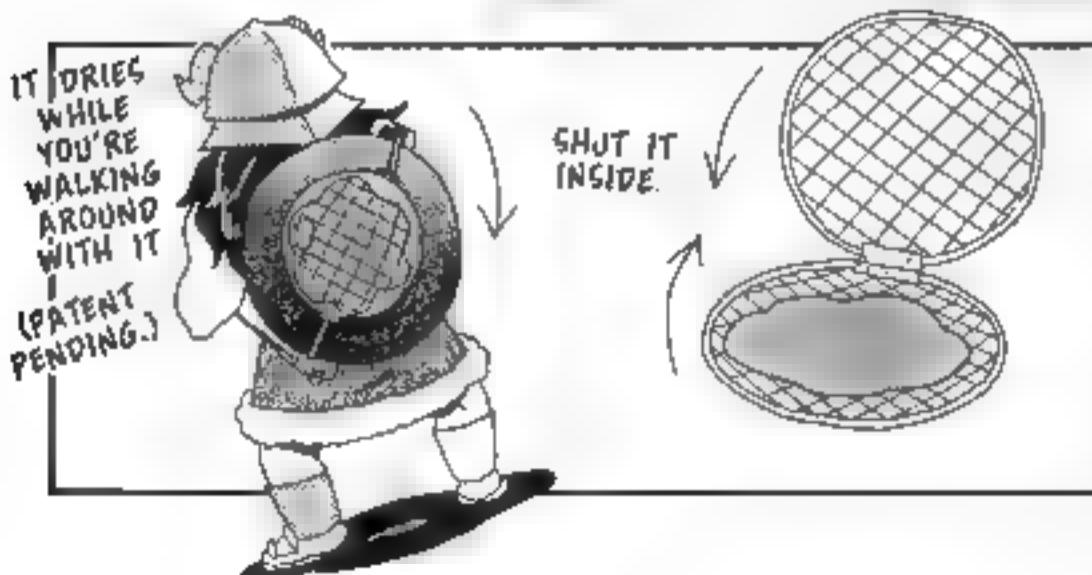
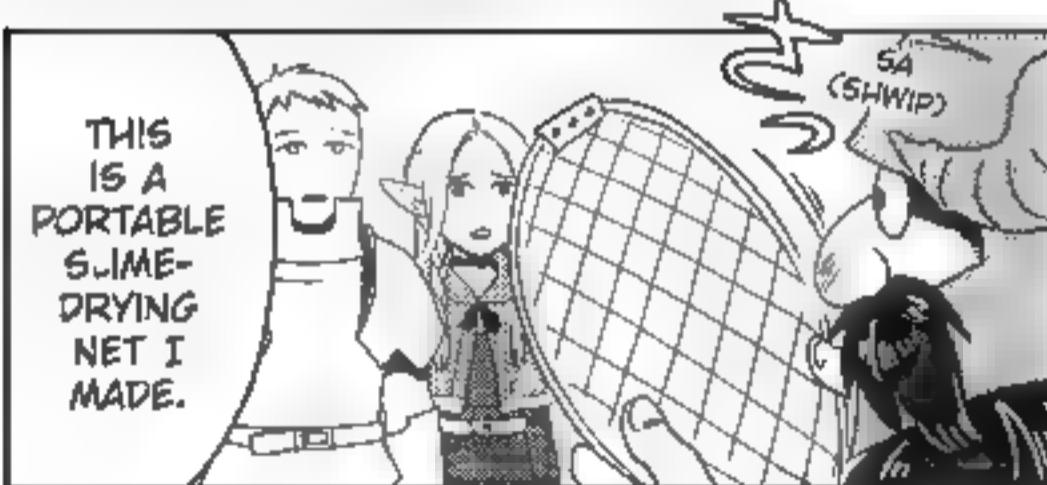
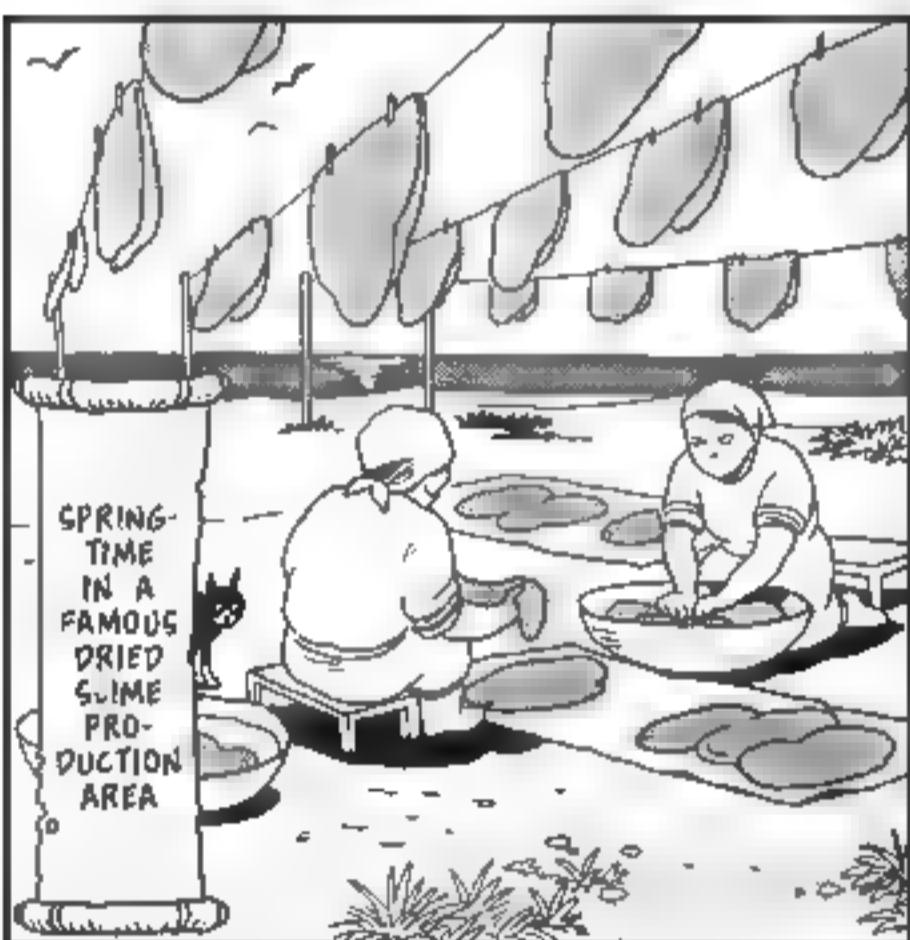


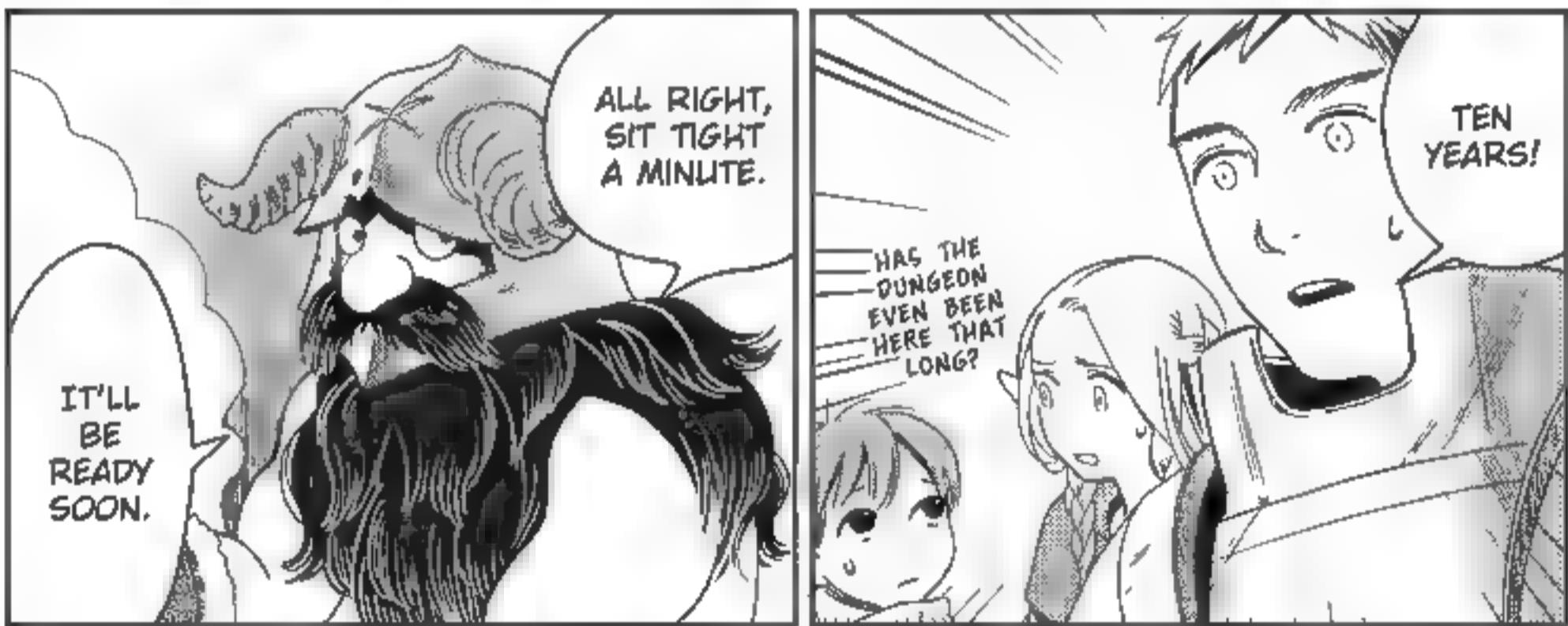














HUGE SCORPION AND WALKING MUSHROOM HOT POT

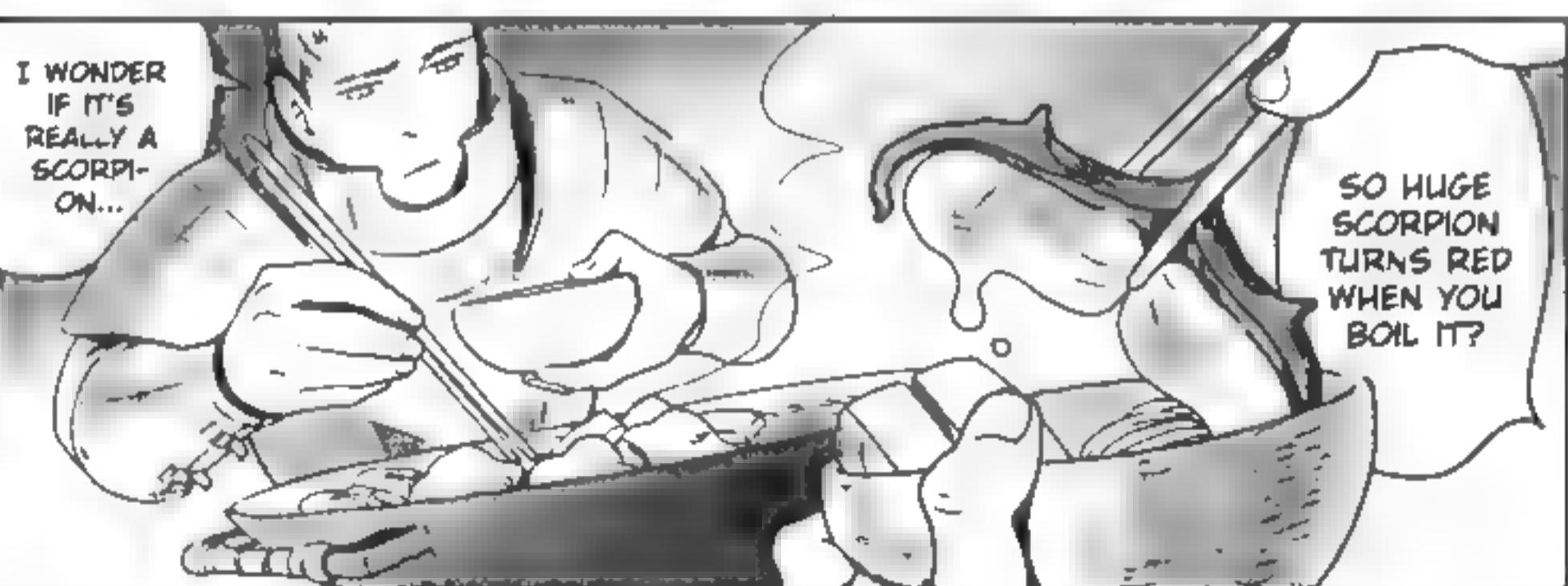
Ingredients (Serves 3~4)

- Huge scorpion—1
- Walking mushroom—1
- Mushroom feet—2
- Seaweed
(arctic moss, star jelly)—To taste
- Invertatoes—About 5 medium
- Dried slime—As much as you like
- Water—To taste

ALL DONE.

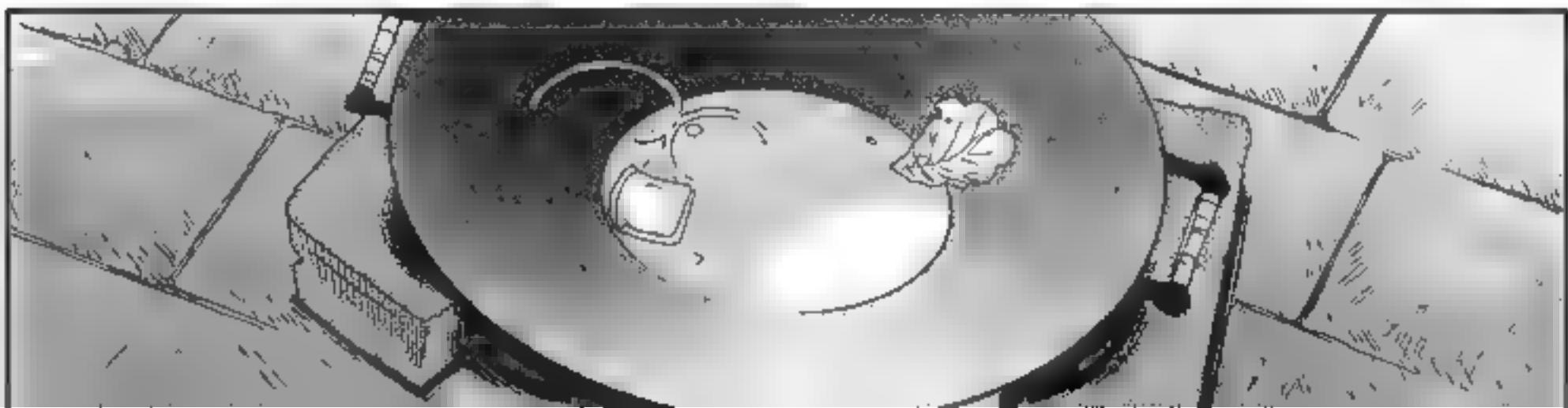


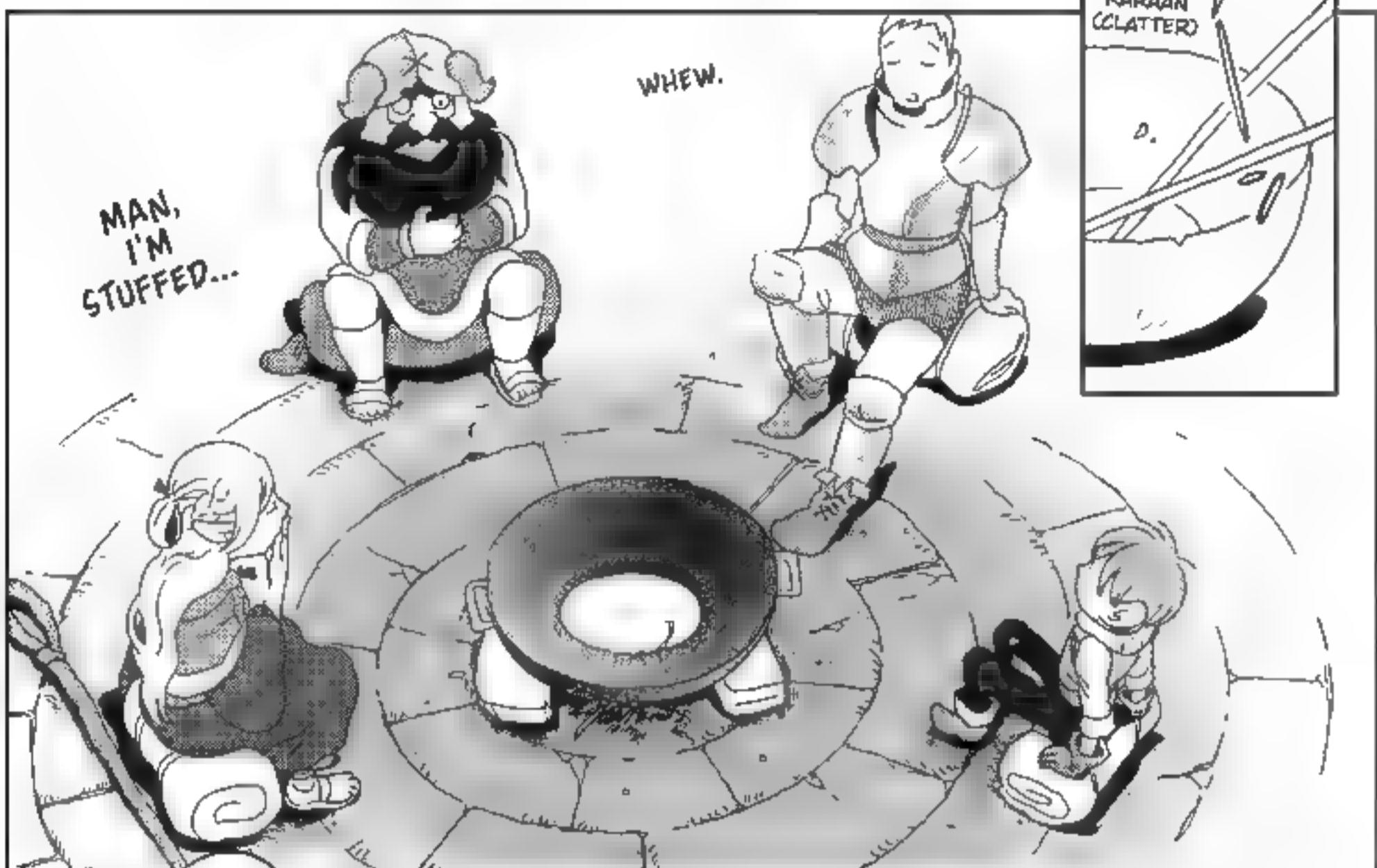
W H O O O O A

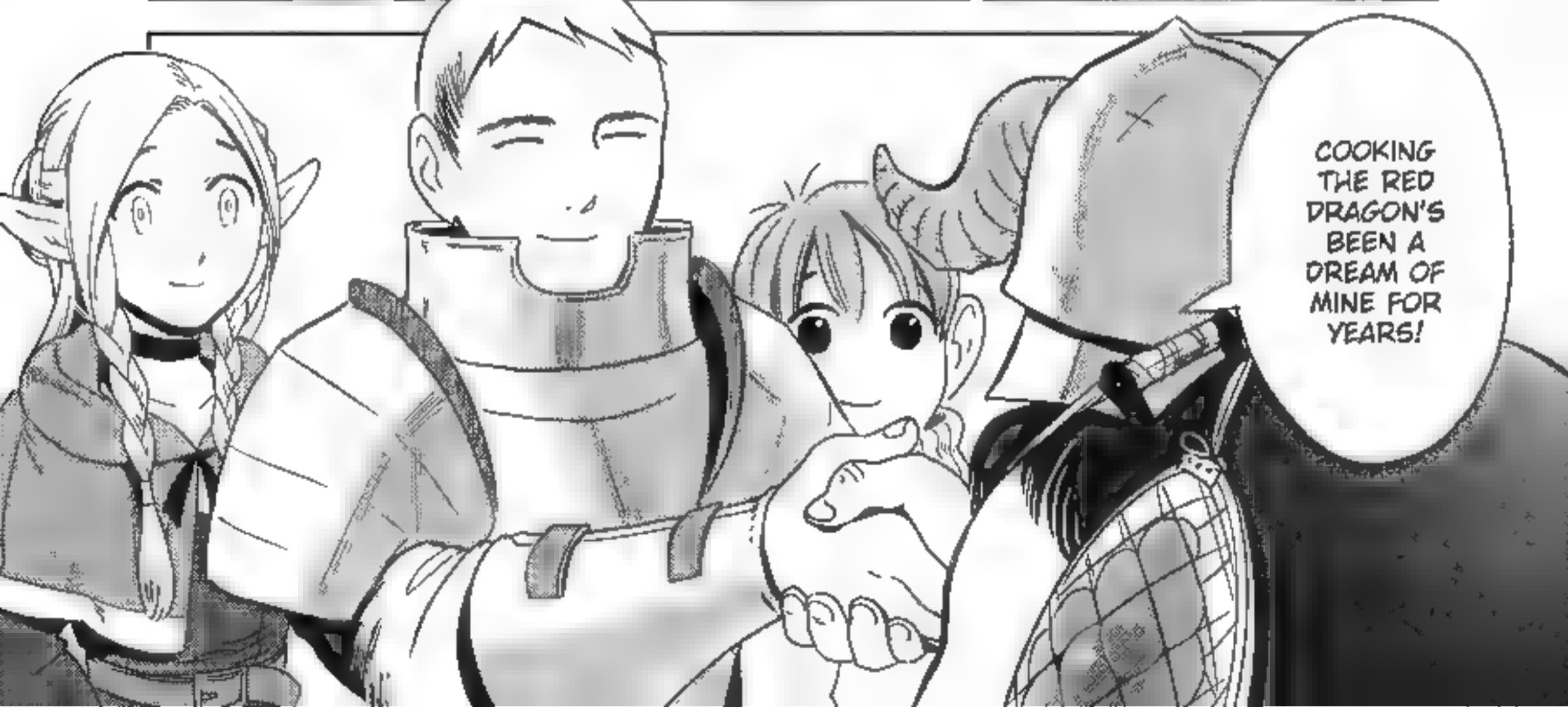
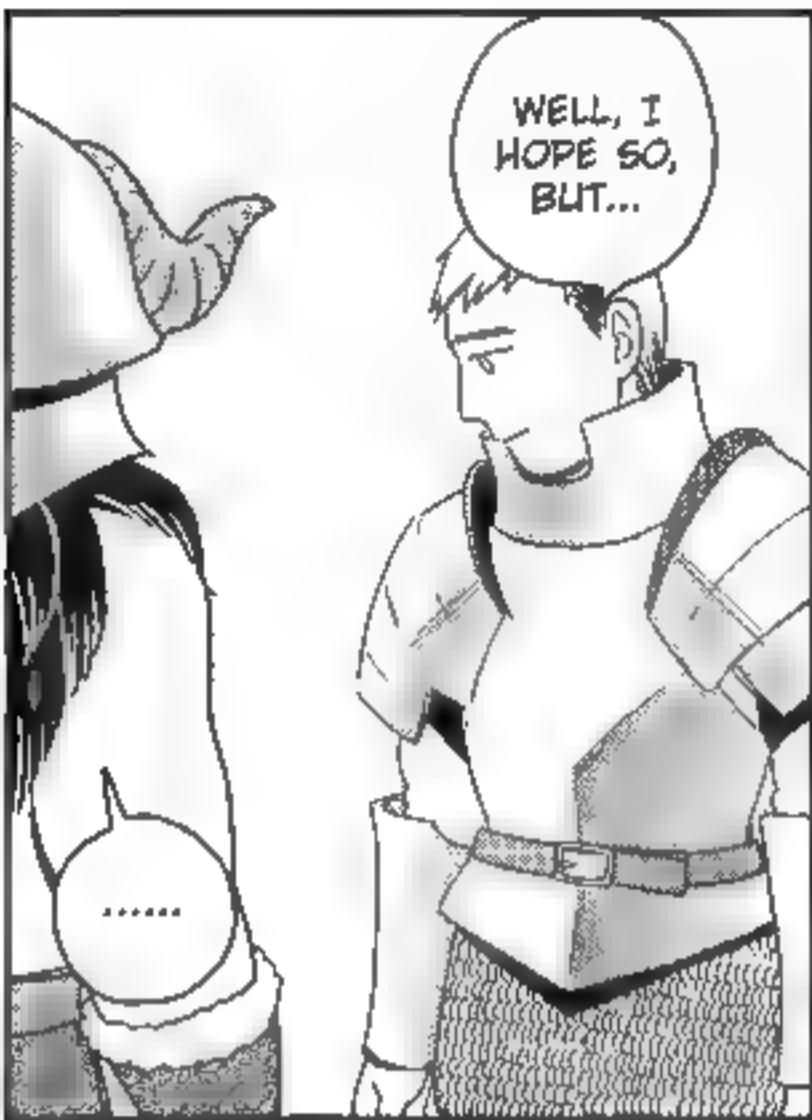


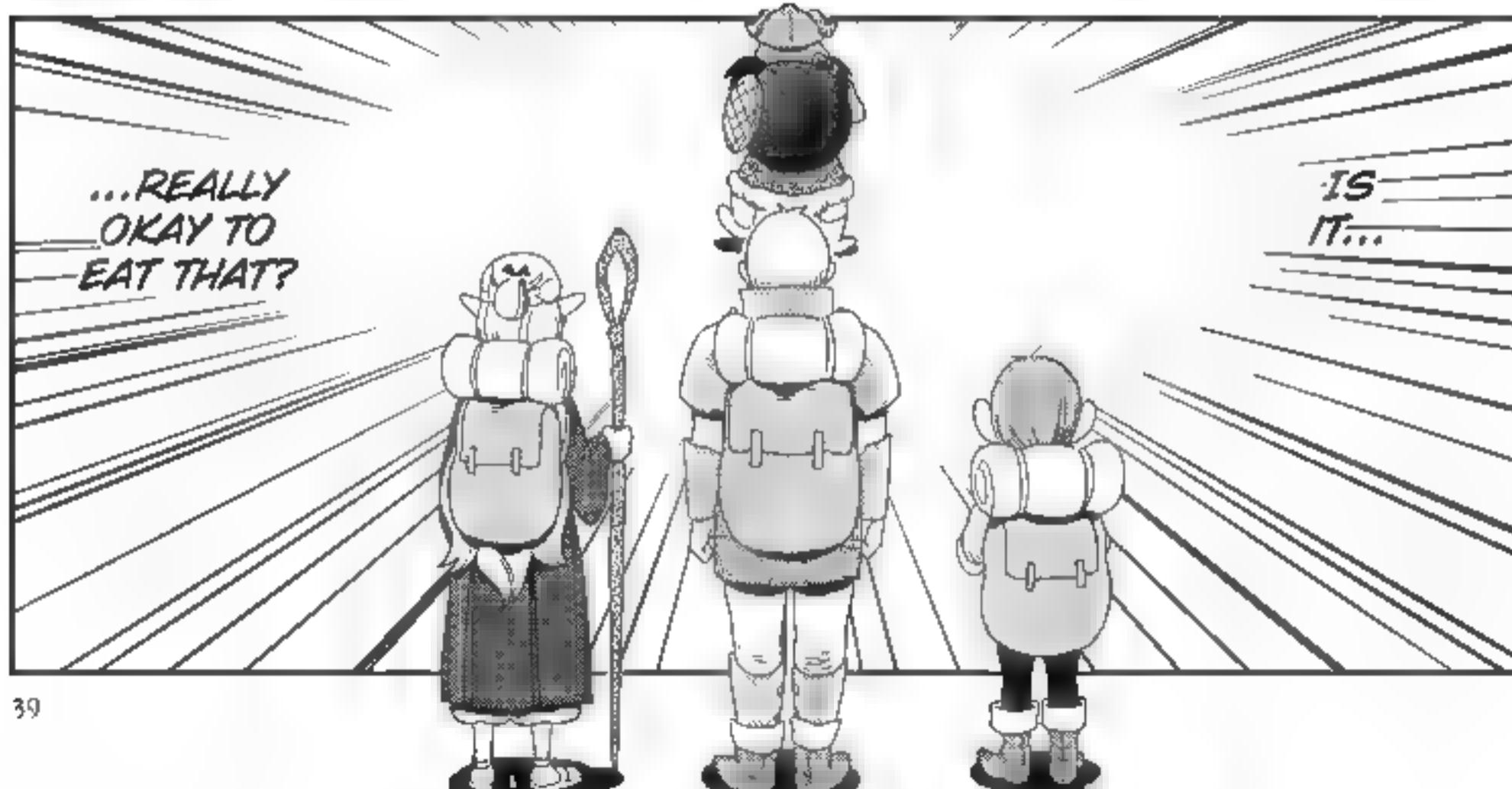
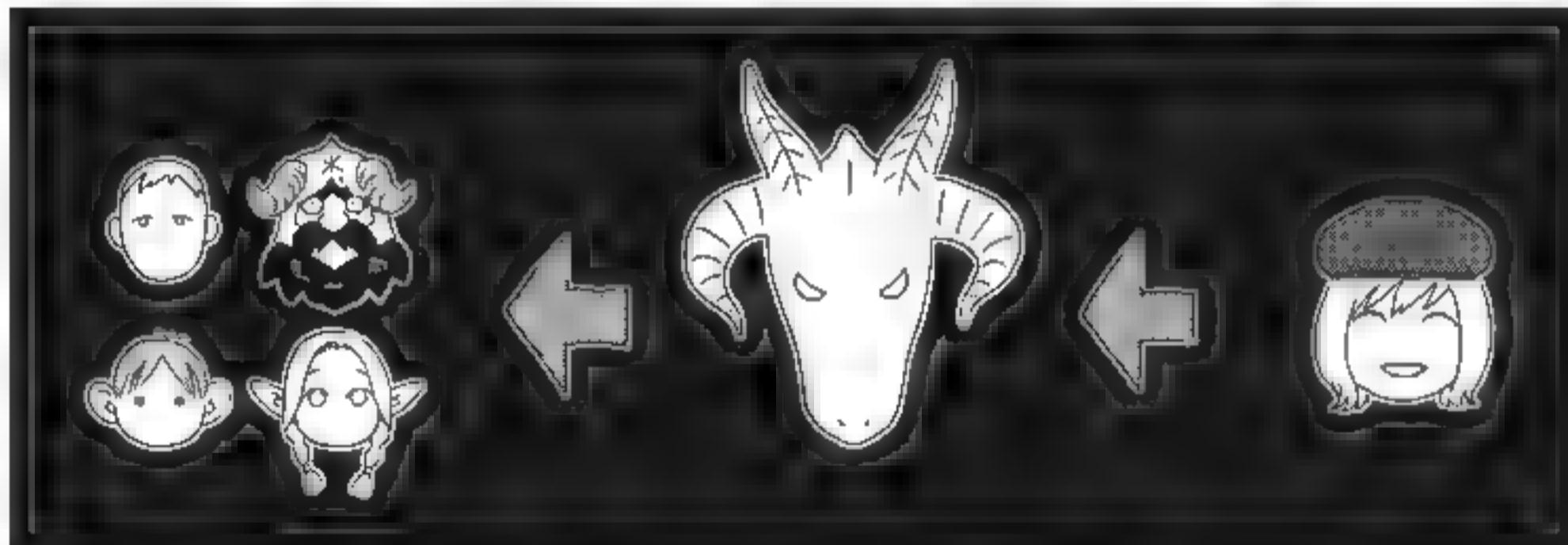












DUN-
GEON
FOOD.

AFTER
ALL...

THE
THOUGHT
DID
CROSS
OUR
MINDS...

...BUT
NOBODY
SAID
ANY-
THING.

EATING
IS, QUITE
SIMPLY,
THE
EXCLUSIVE
PRIVILEGE
OF THE
LIVING.

DUN-
GEON
FOOD.

AH,
DUNGEON
FOOD.

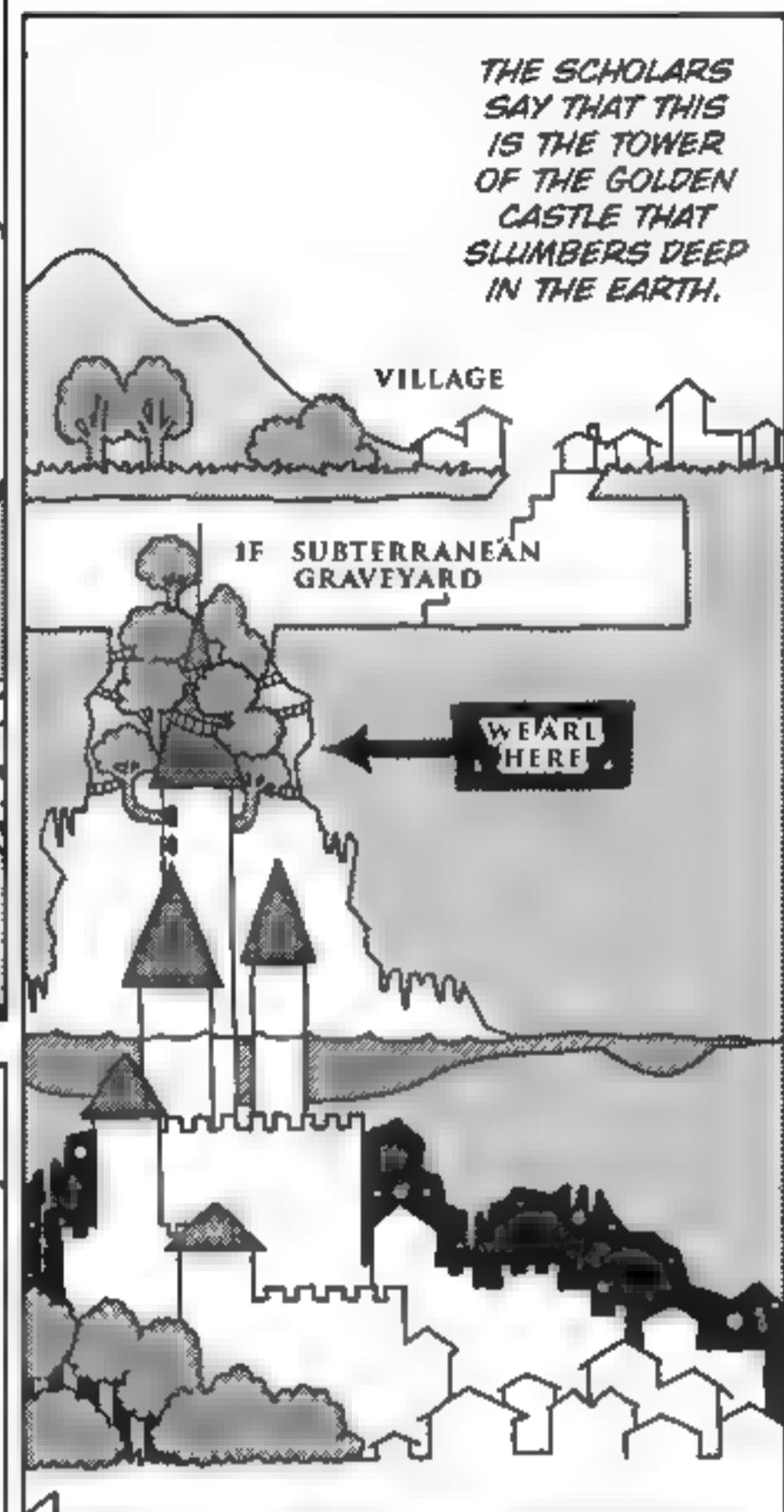
THERE'S
NO HIER-
ARCHY
IN-
VOLVED.

...IT'S
EAT
OR BE
EATEN.

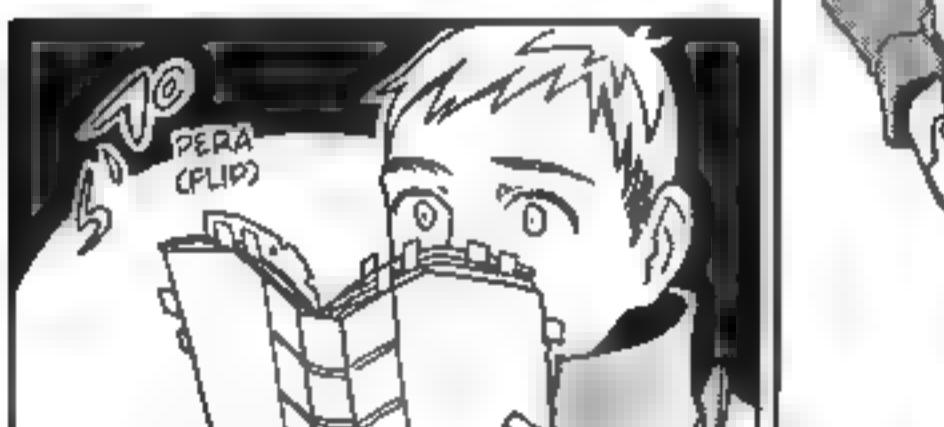
2. TART

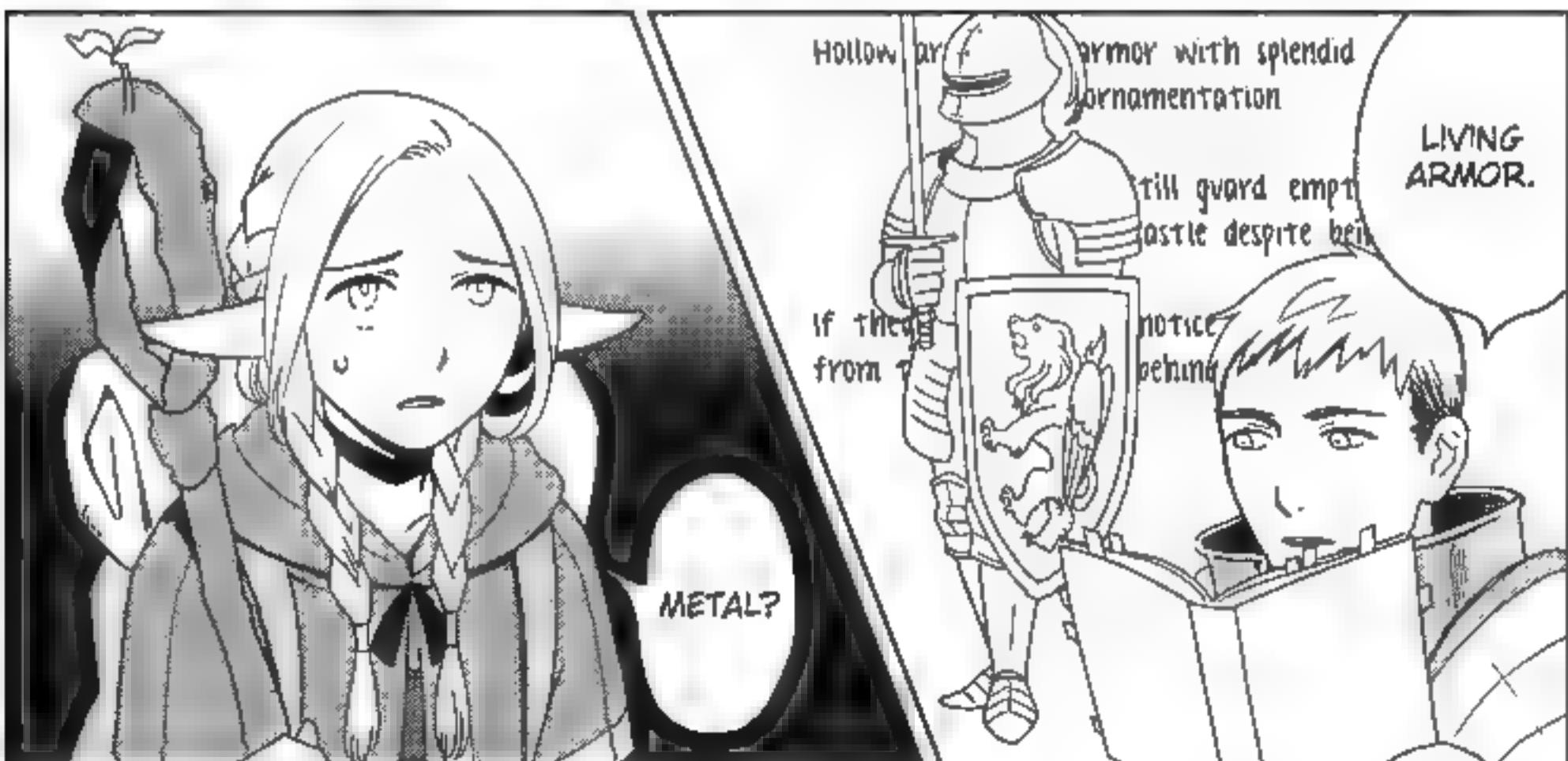


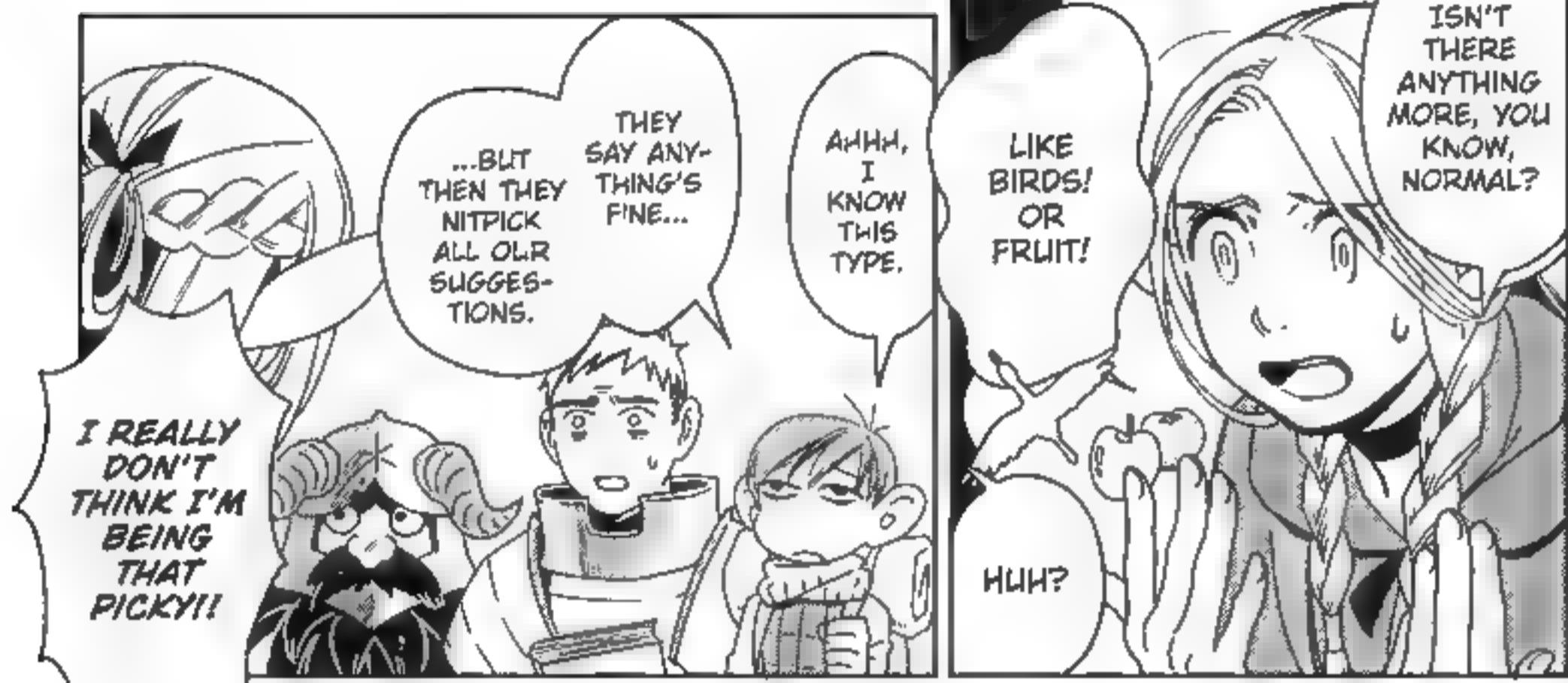




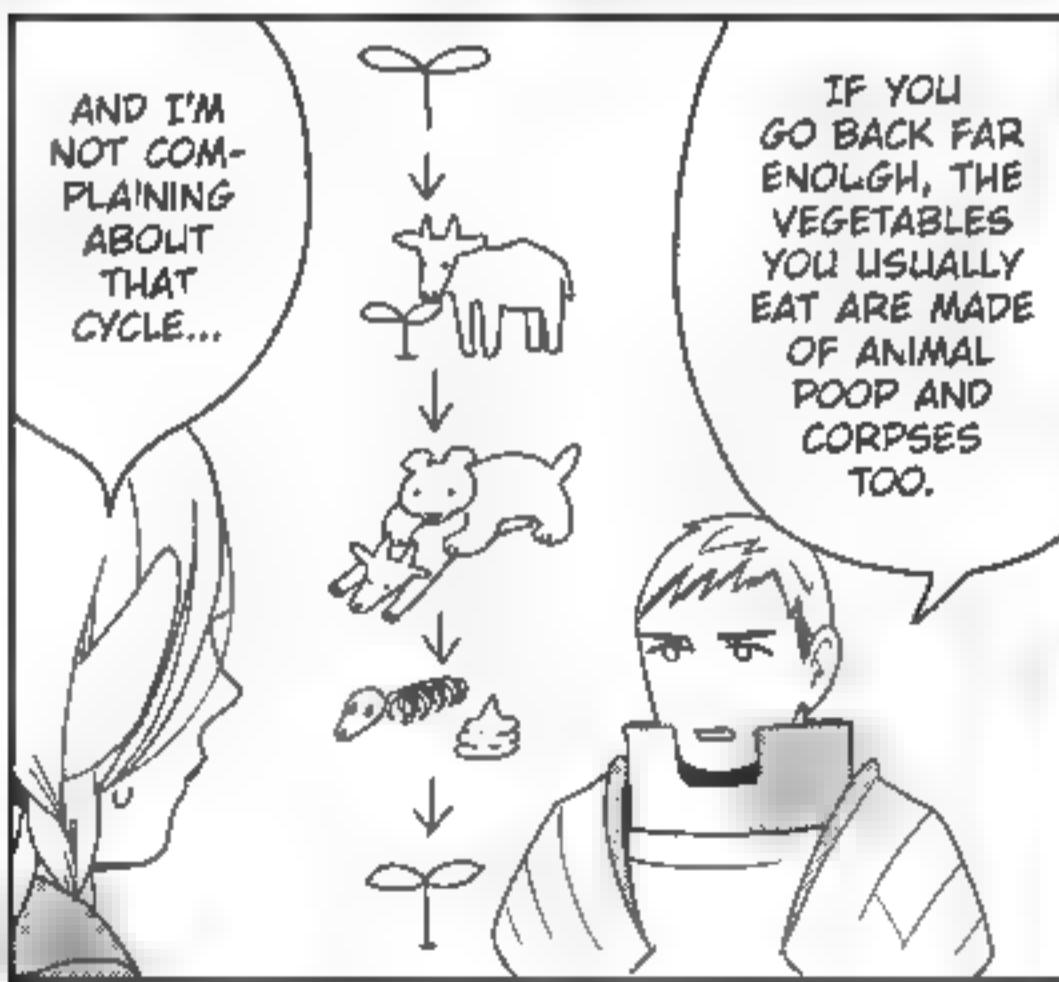
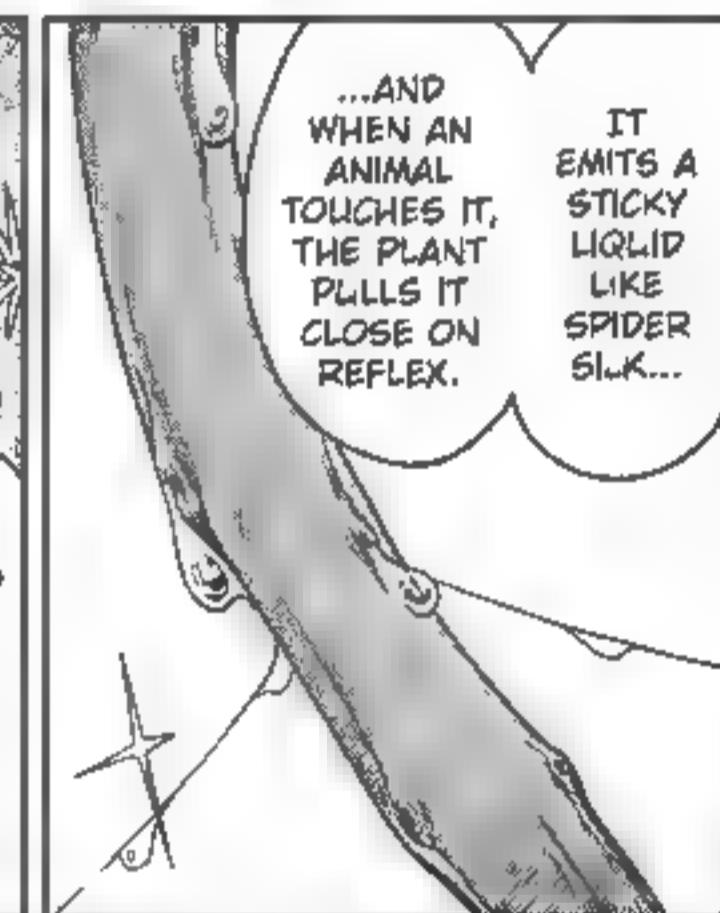


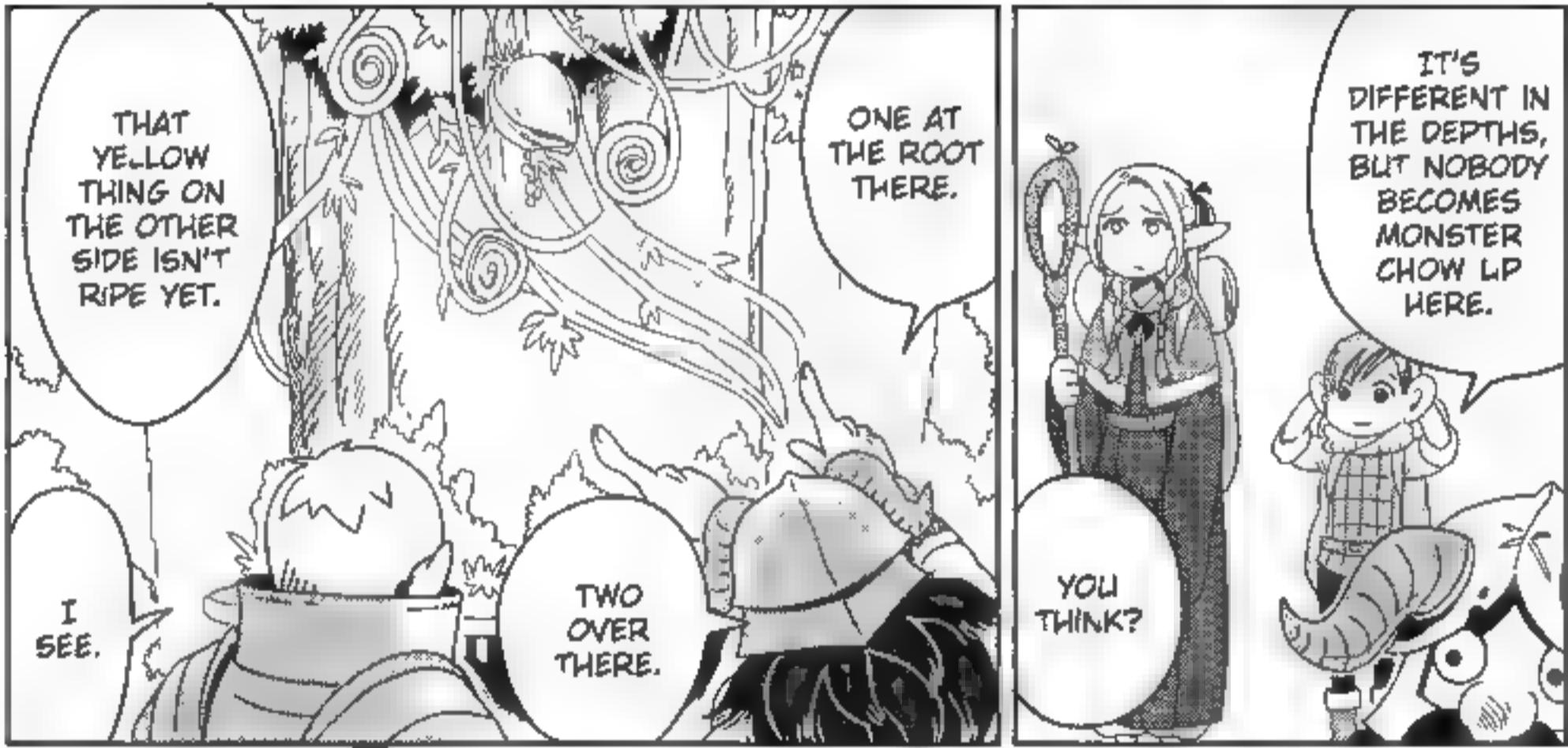






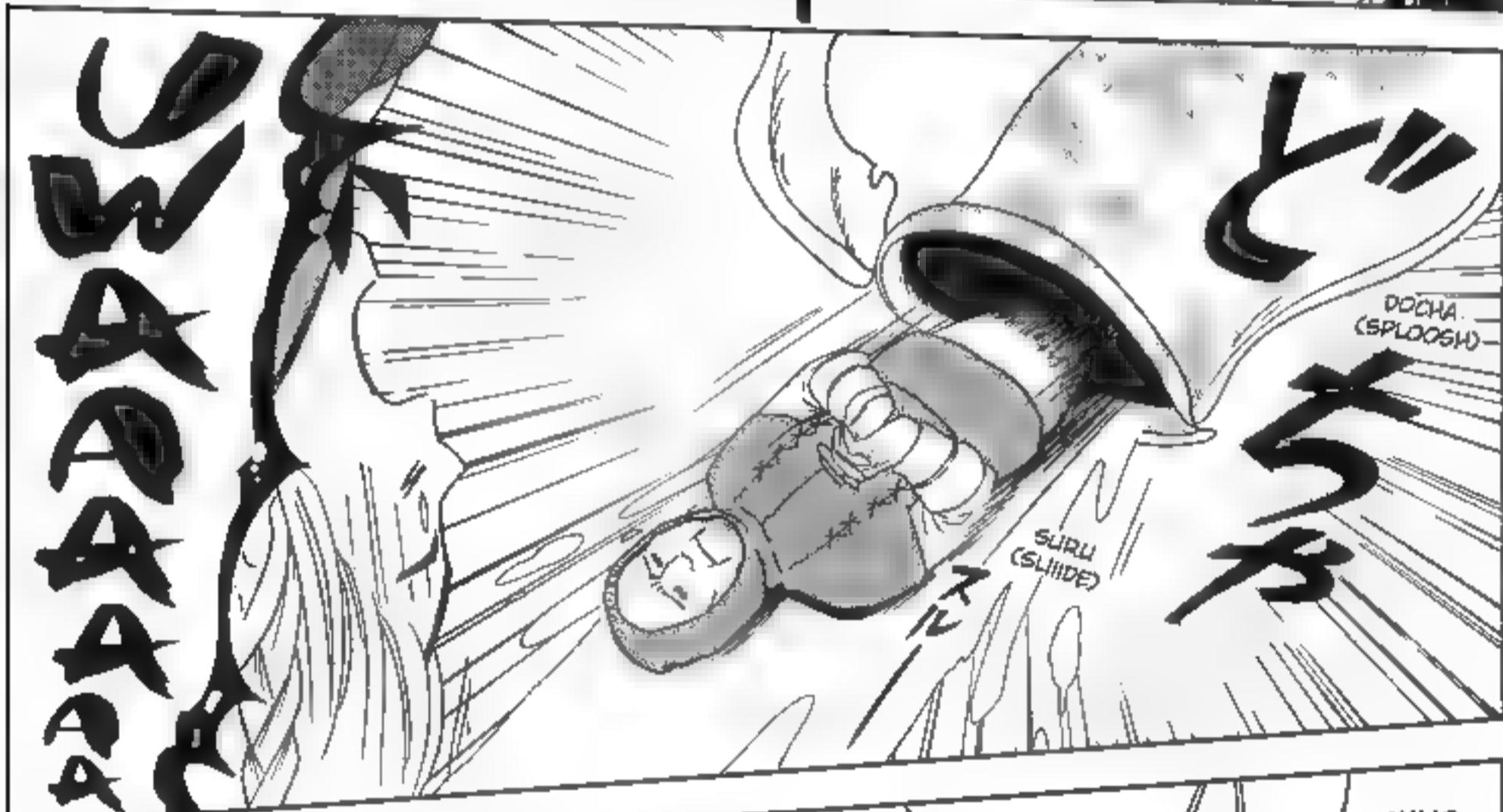












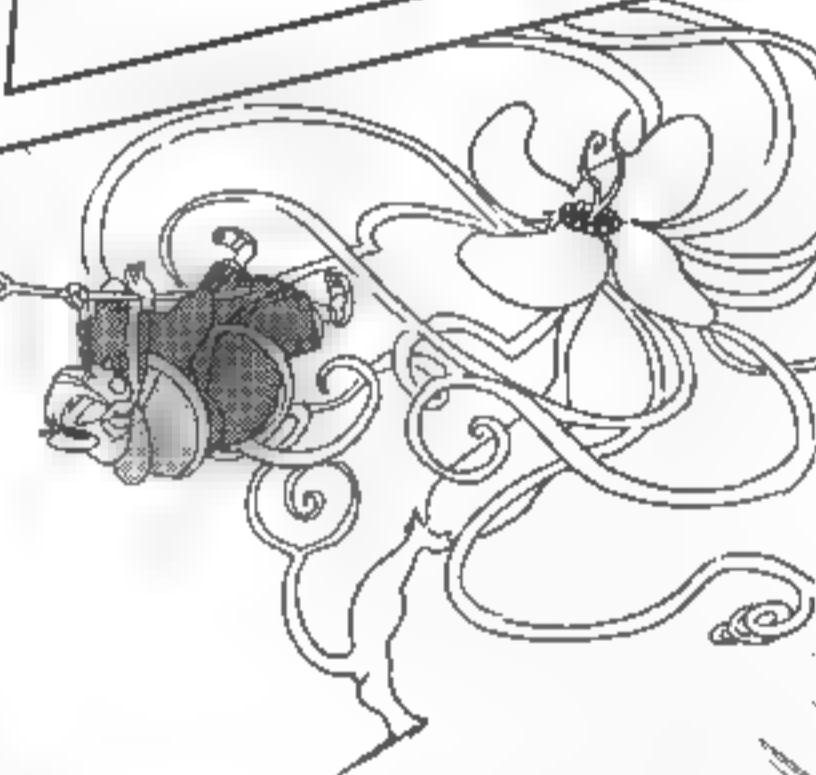
THE
ROOT!

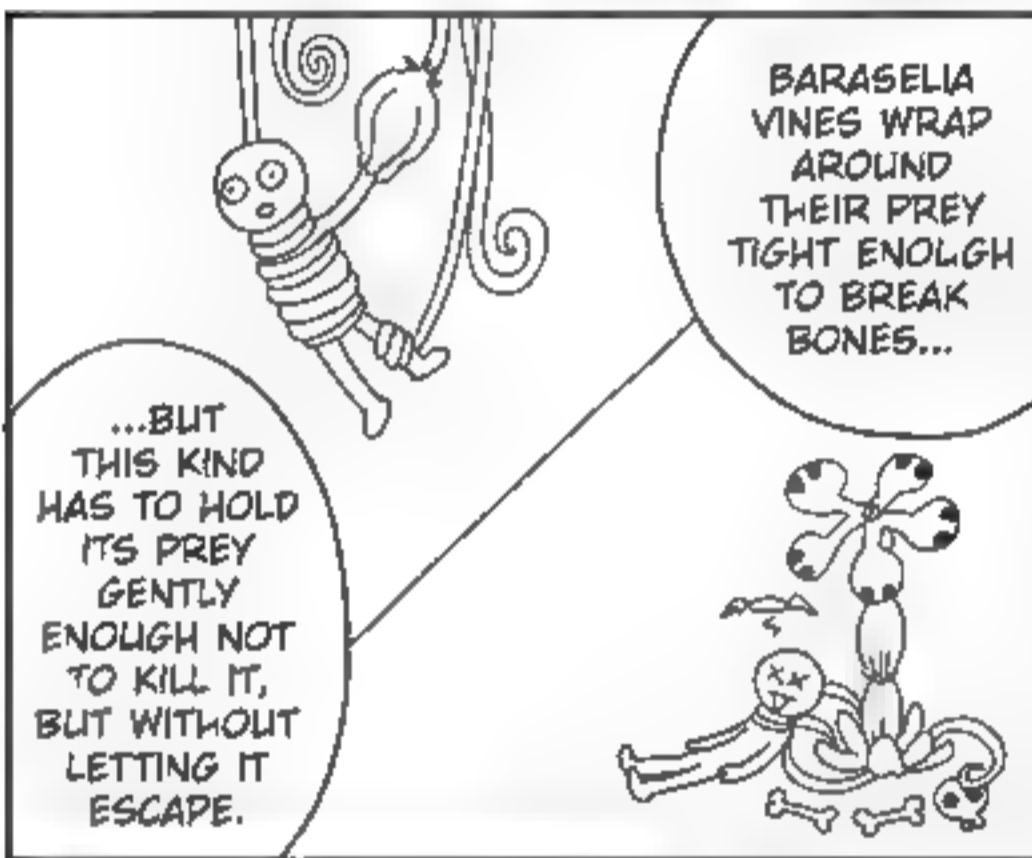
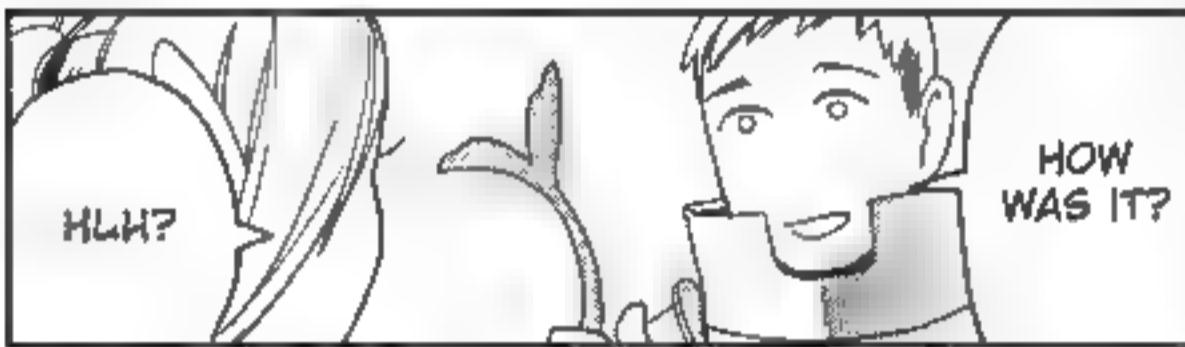
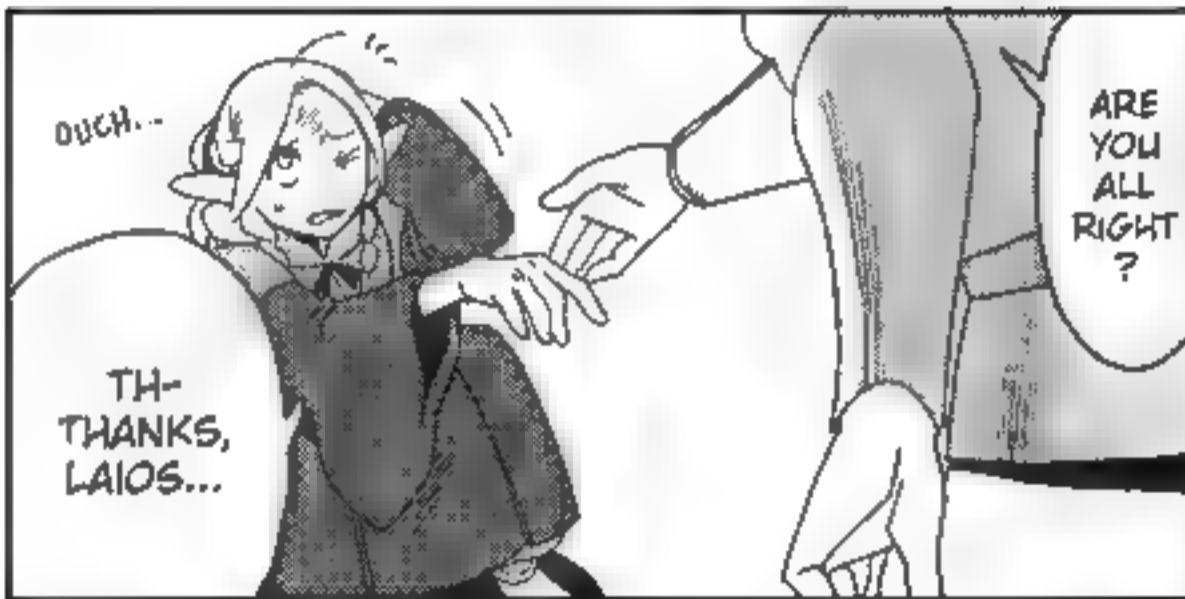
PLANT
MON-
STERS
HAVE
MANY
ARMS.

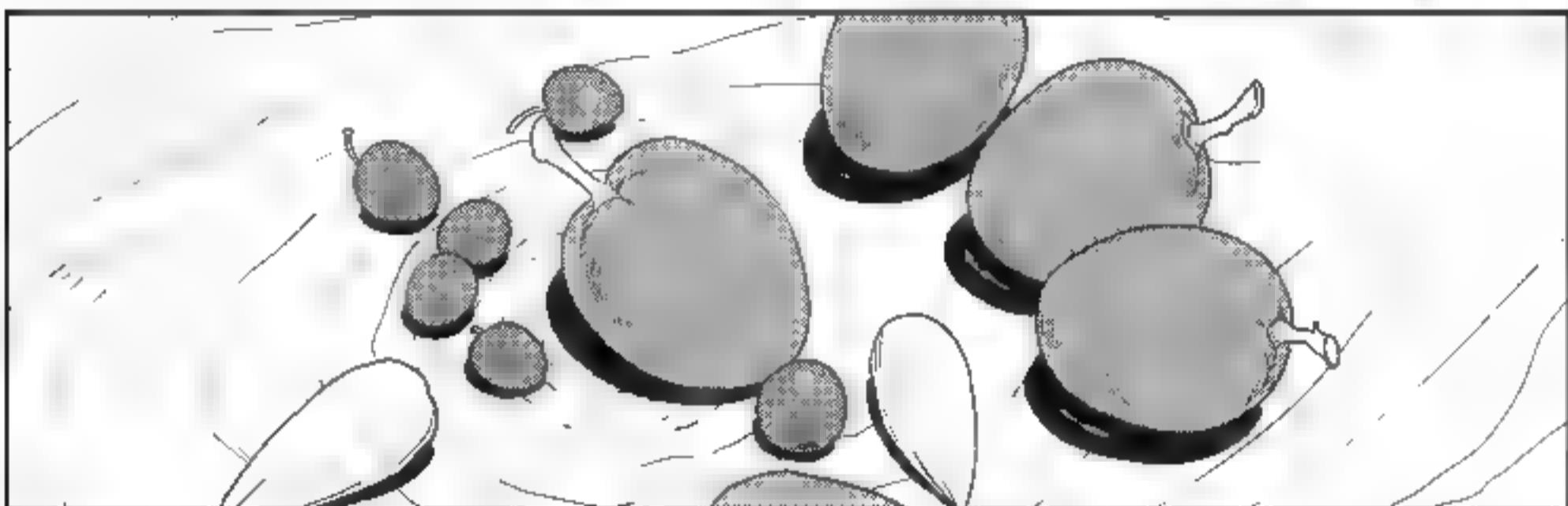
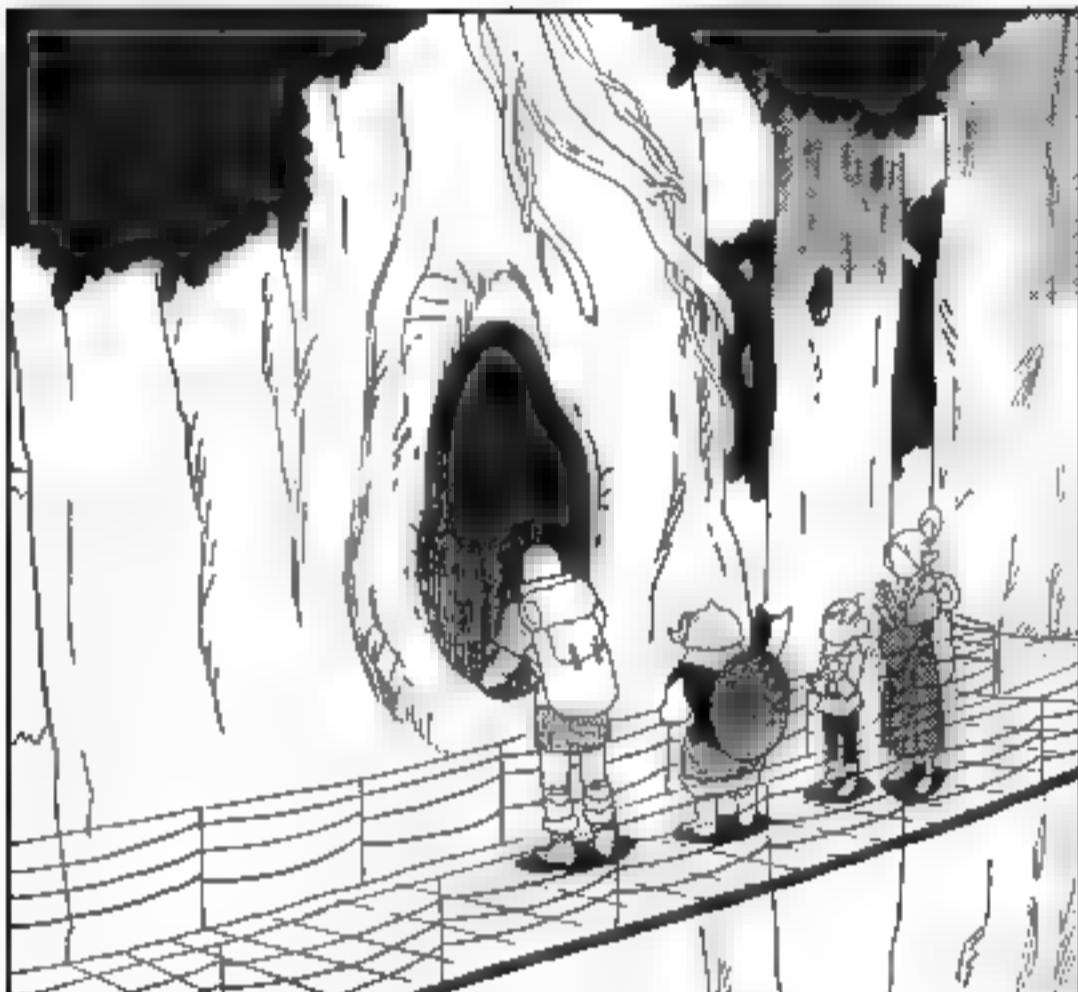
IF I FIGHT
EACH OF THEM
SEPARATELY,
WE'LL BE HERE
ALL DAY.

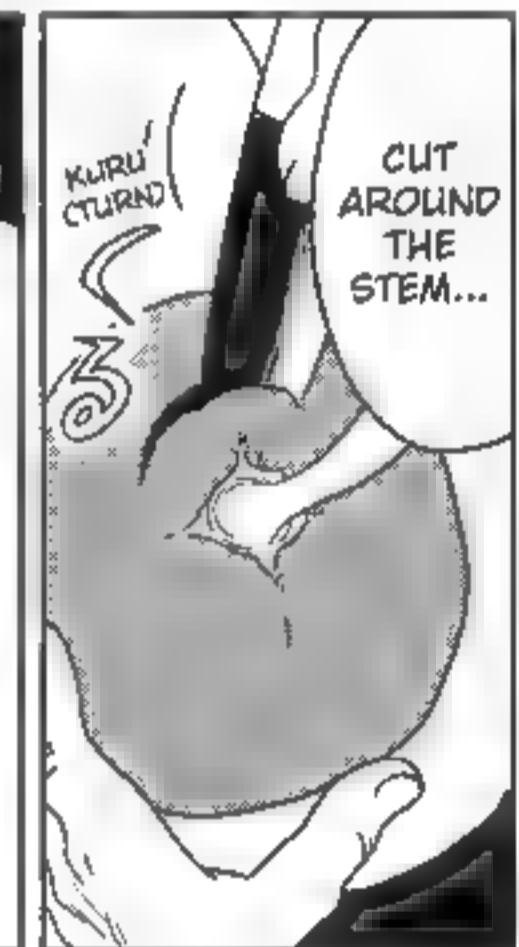
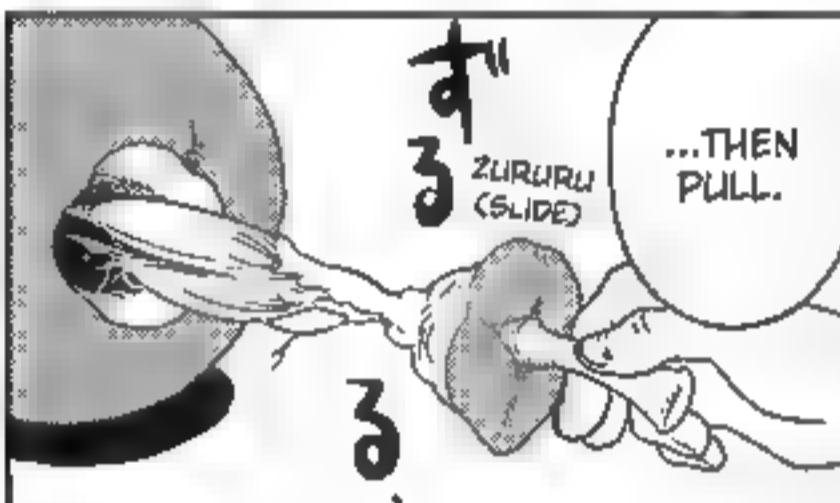
THERE'S
JUST ONE
PLACE TO
CUT THEM.

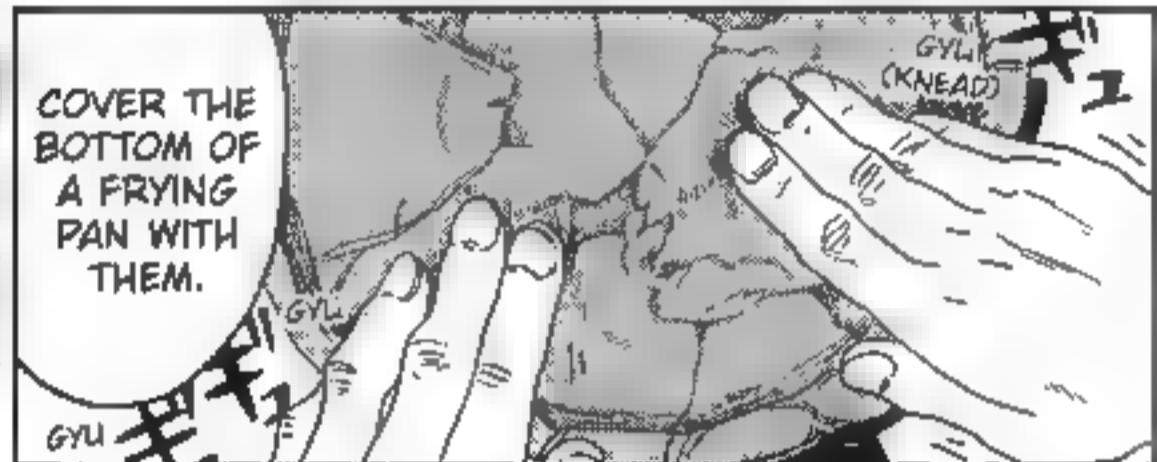
DON'T MOVE
AROUND
TOO MUCH,
MARCILLE.

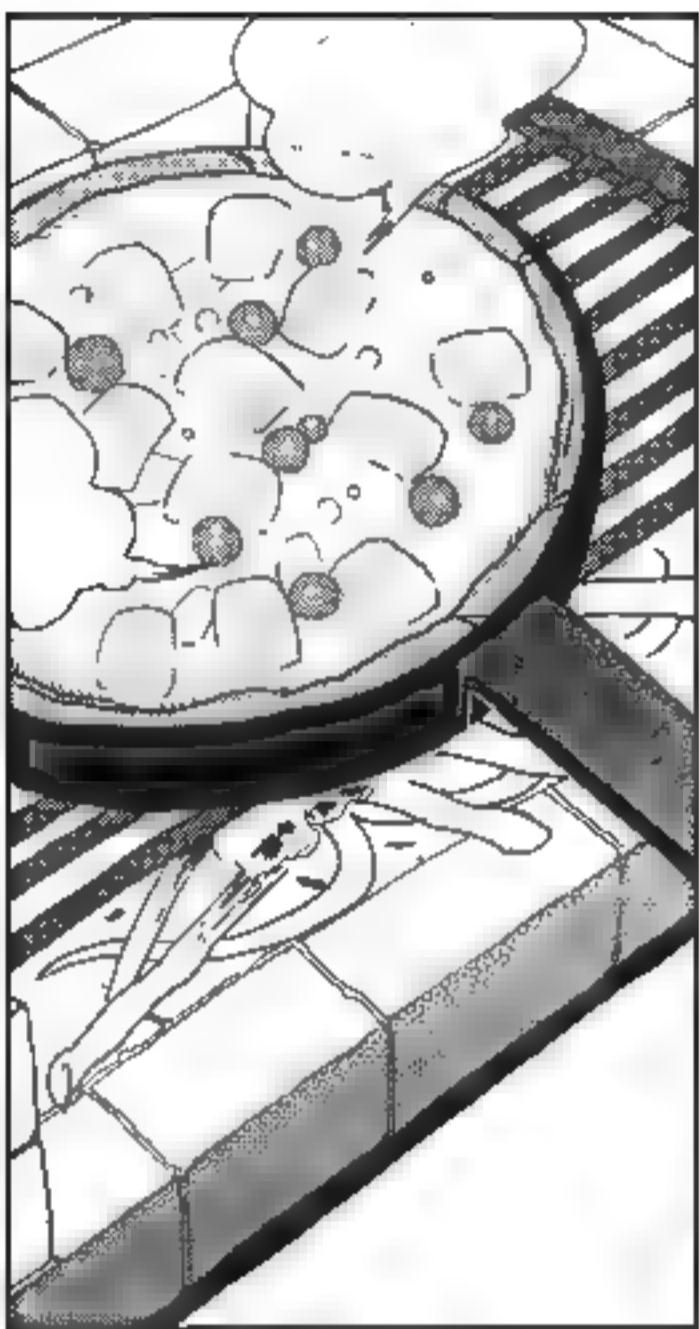








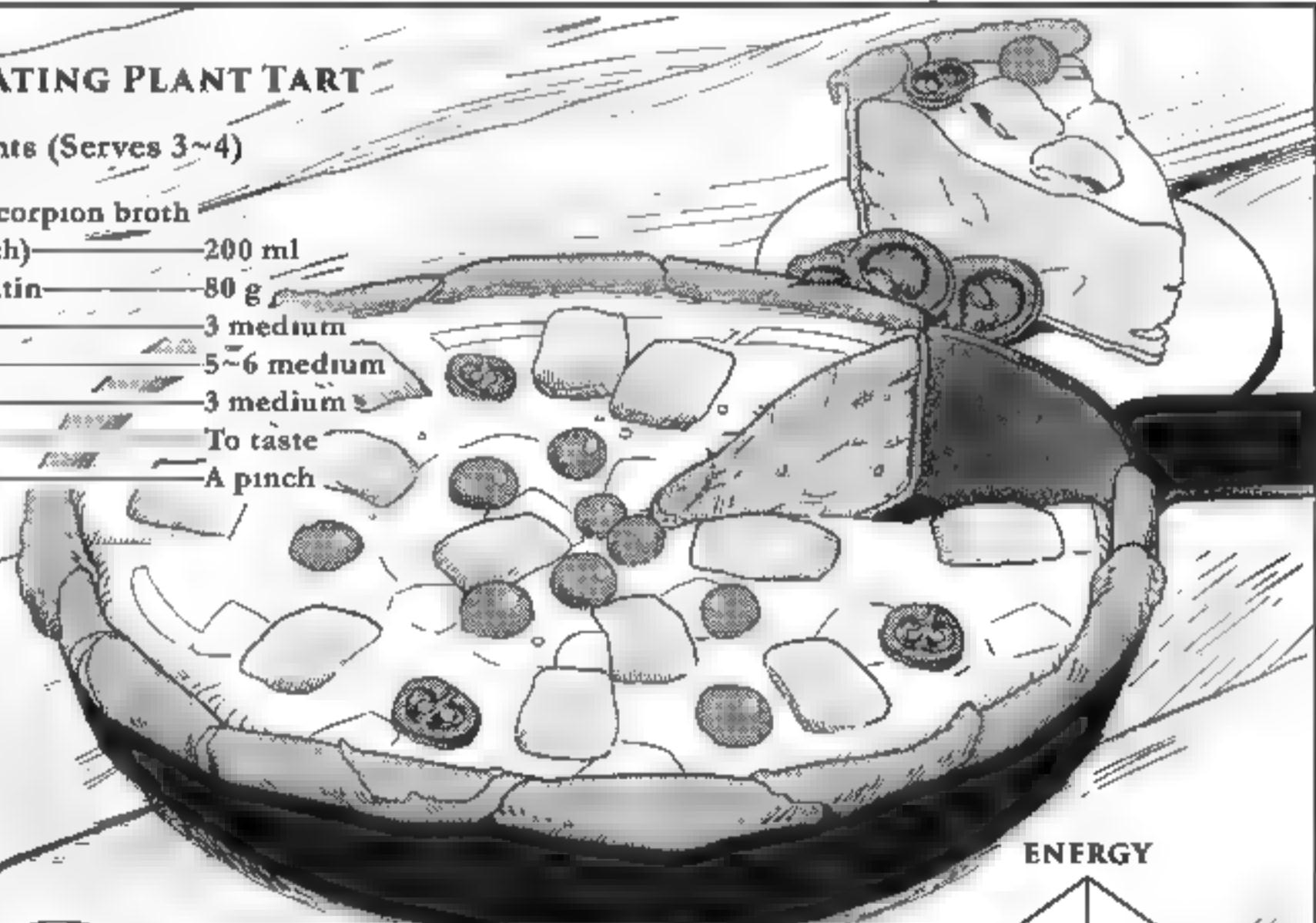




MAN-EATING PLANT TART

Ingredients (Serves 3~4)

Leftover scorpion broth (from lunch)	200 ml
Slime gelatin	80 g
Baraselia	3 medium
Meeroak	5~6 medium
Betan	3 medium
Salt	To taste
Pepper	A pinch



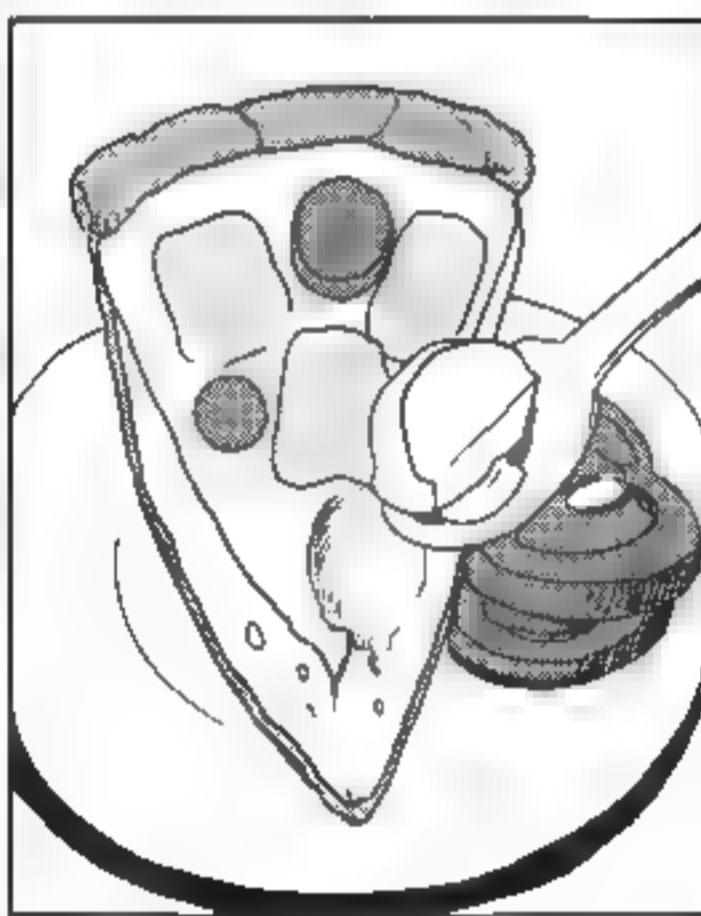
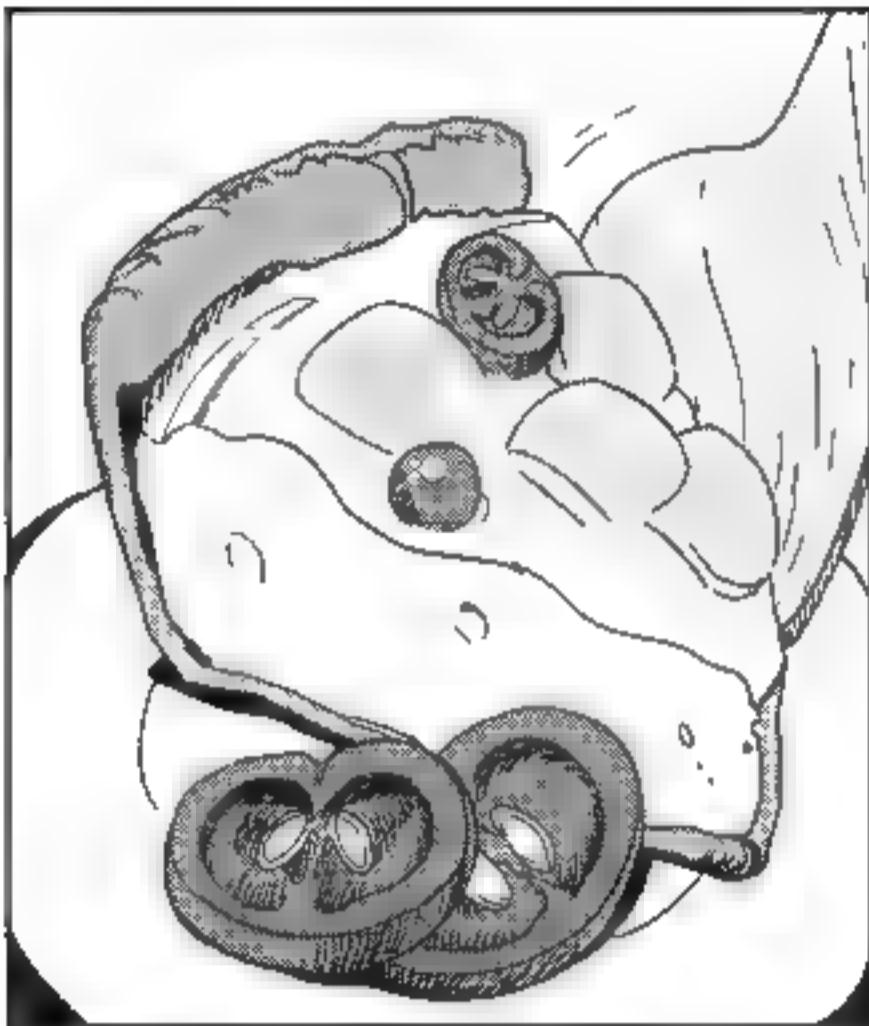
ENERGY

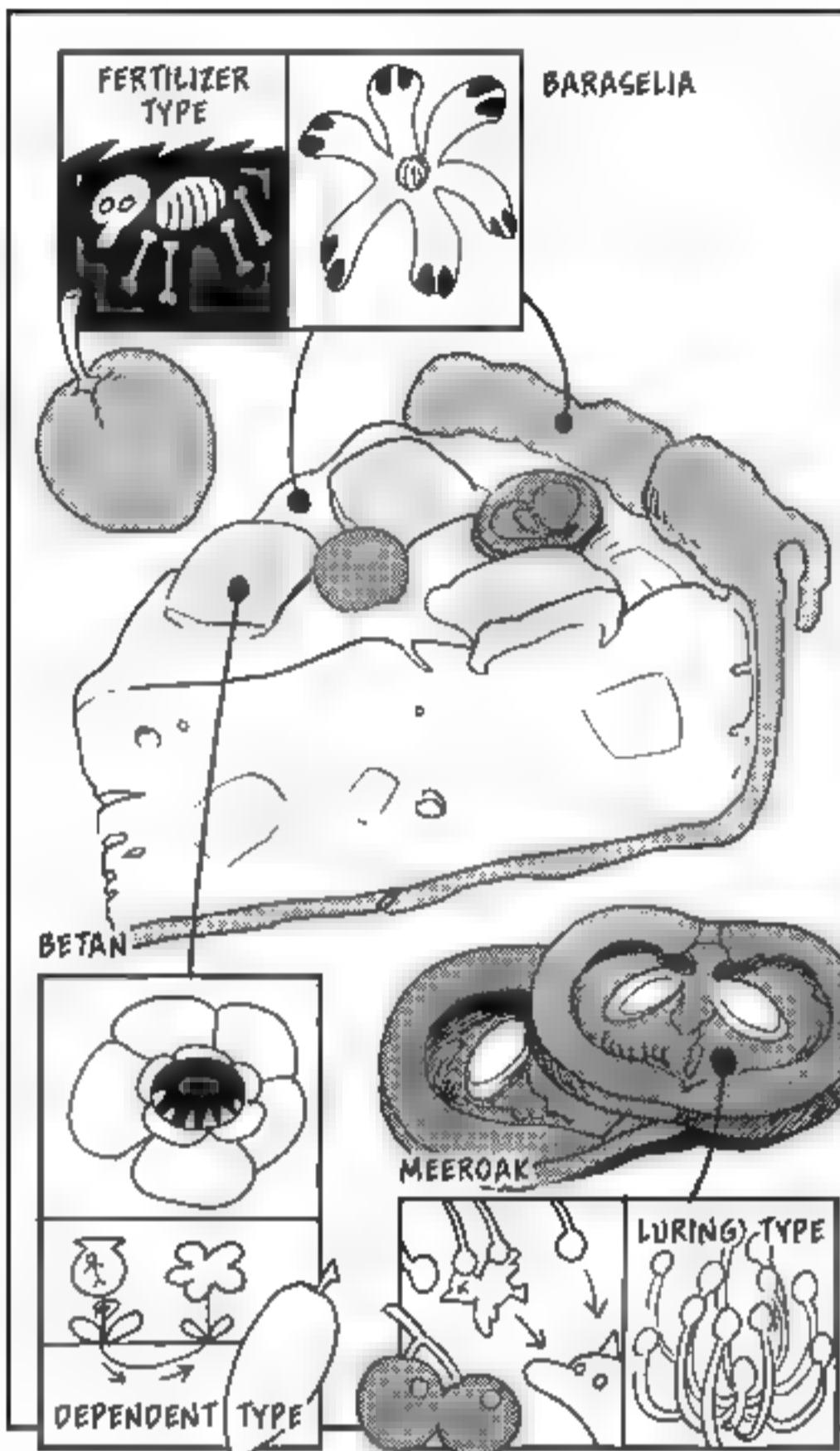
MINERALS

FAT

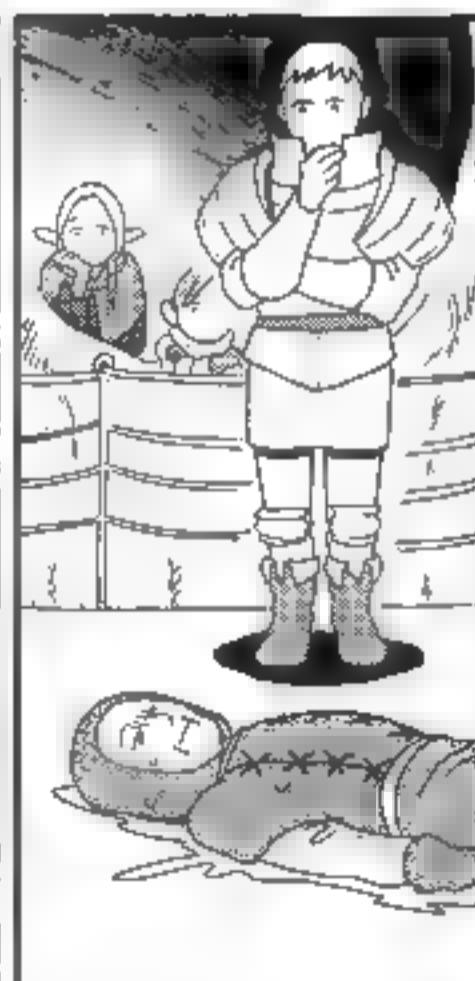
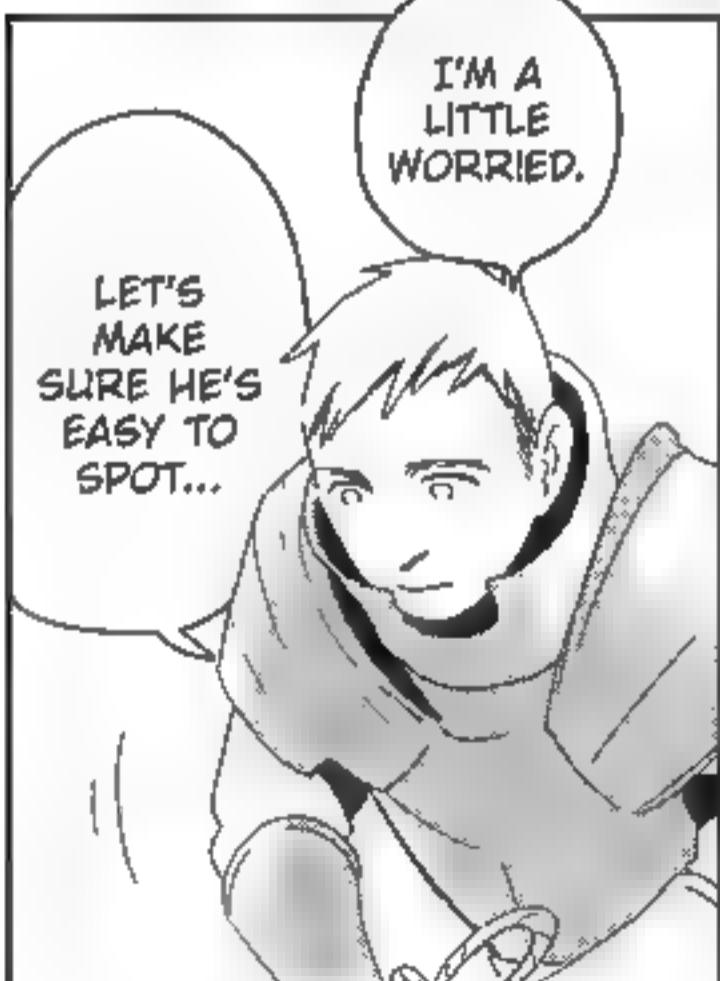
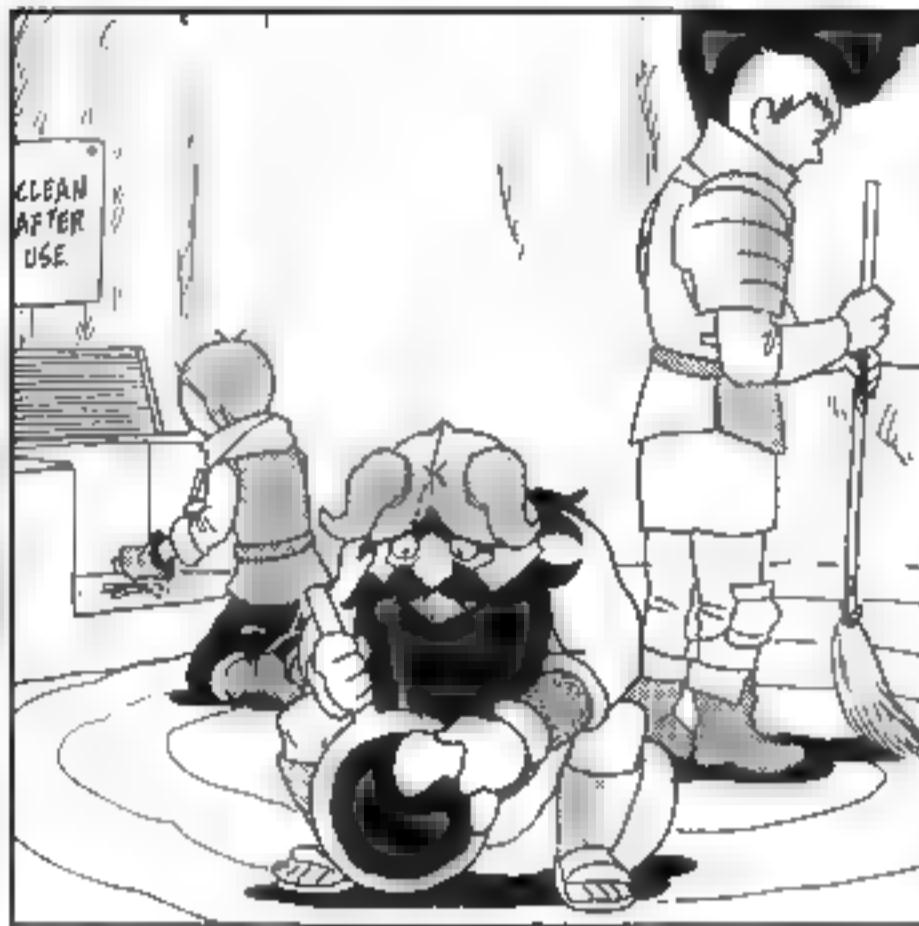
VITAMINS

PROTEIN





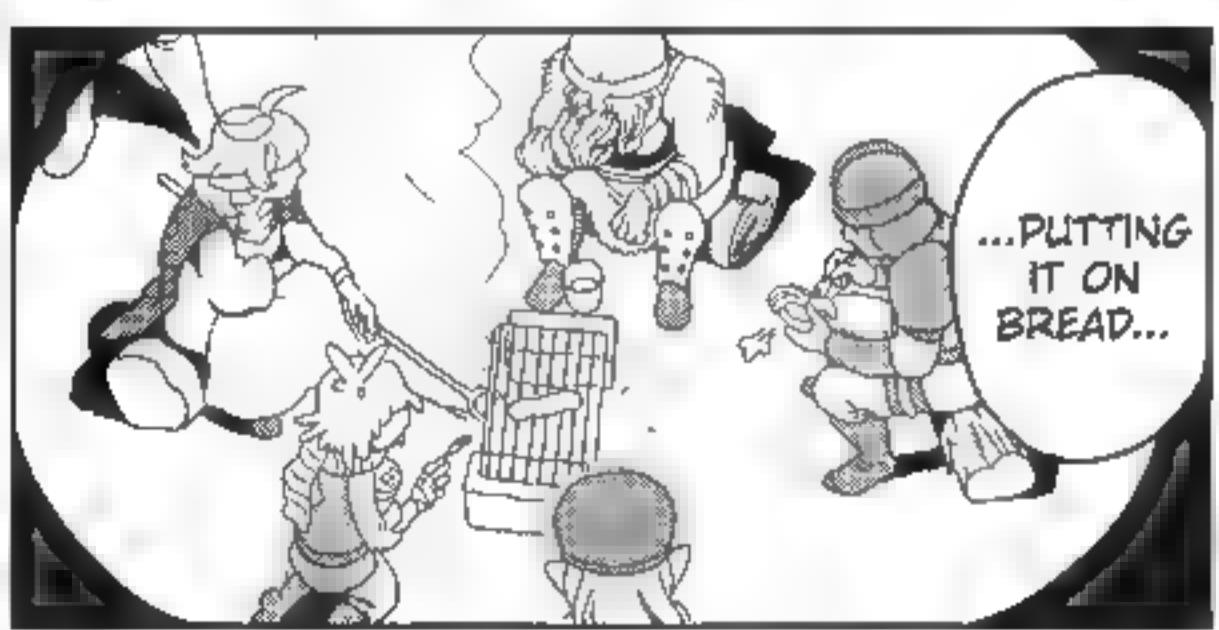
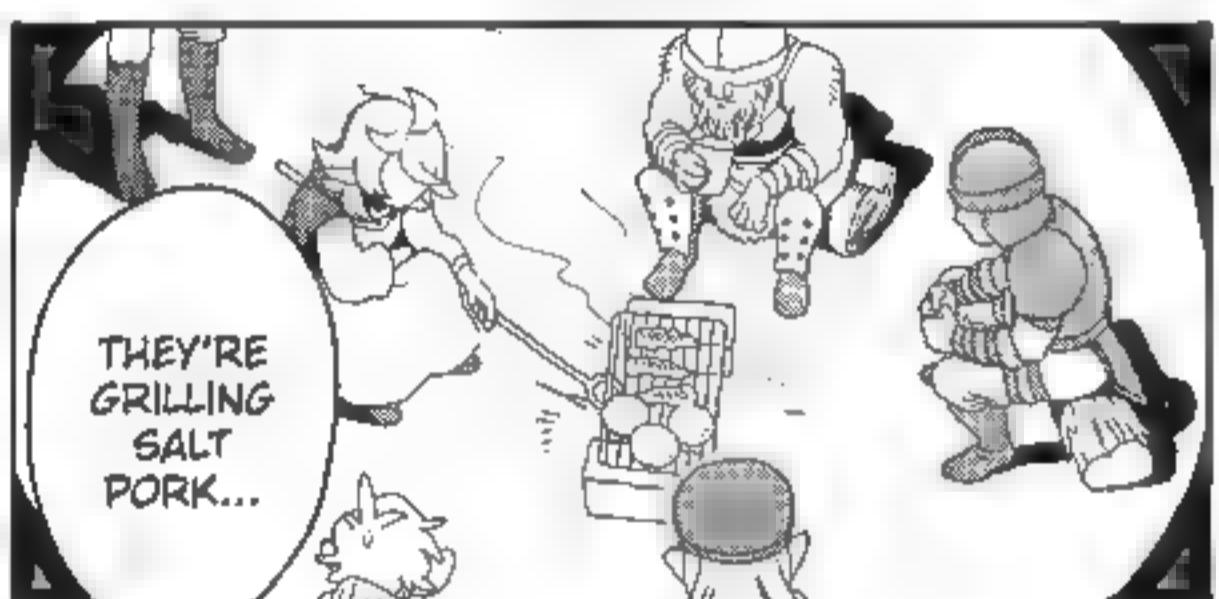
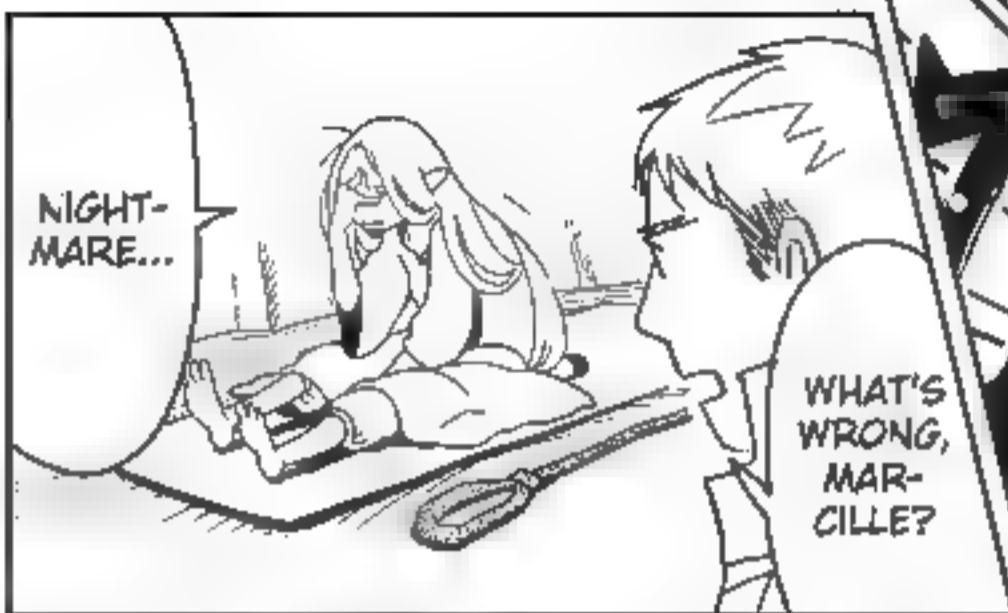




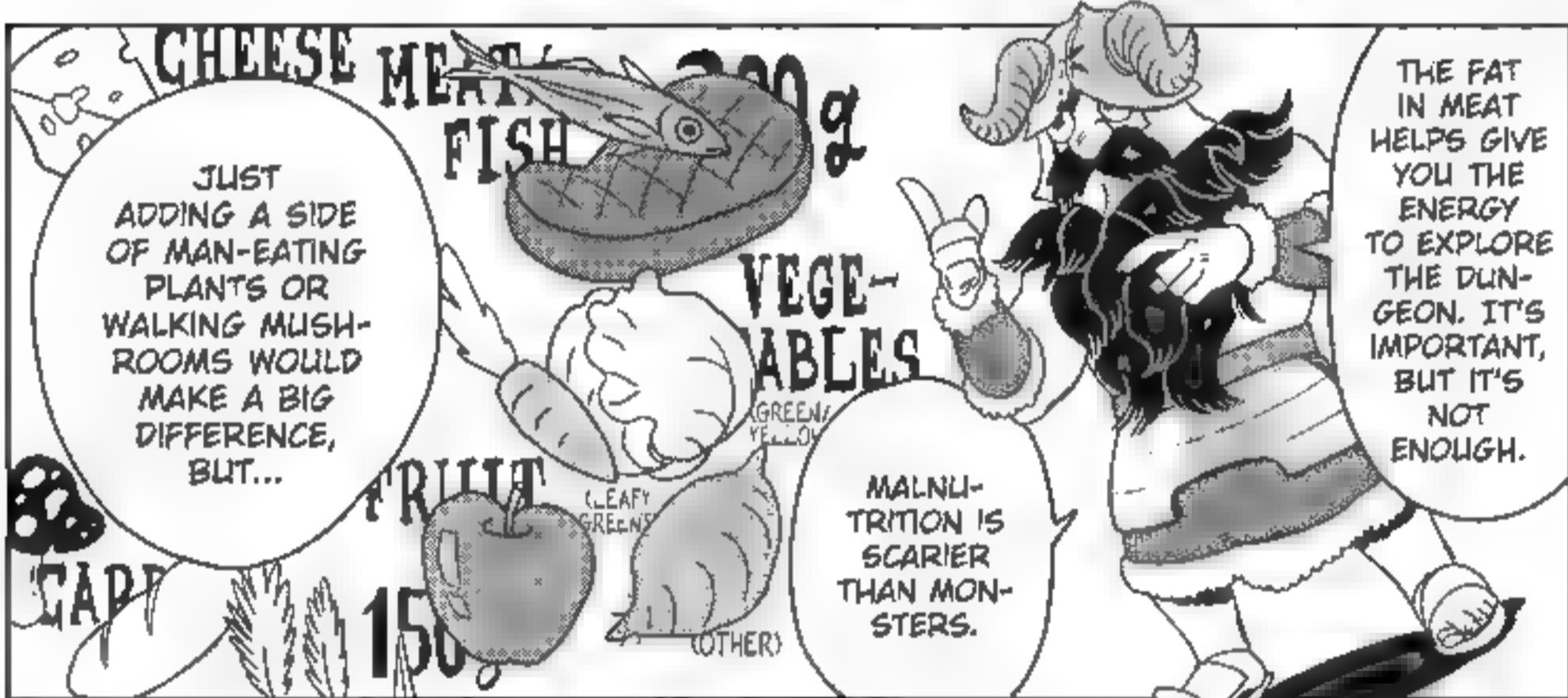
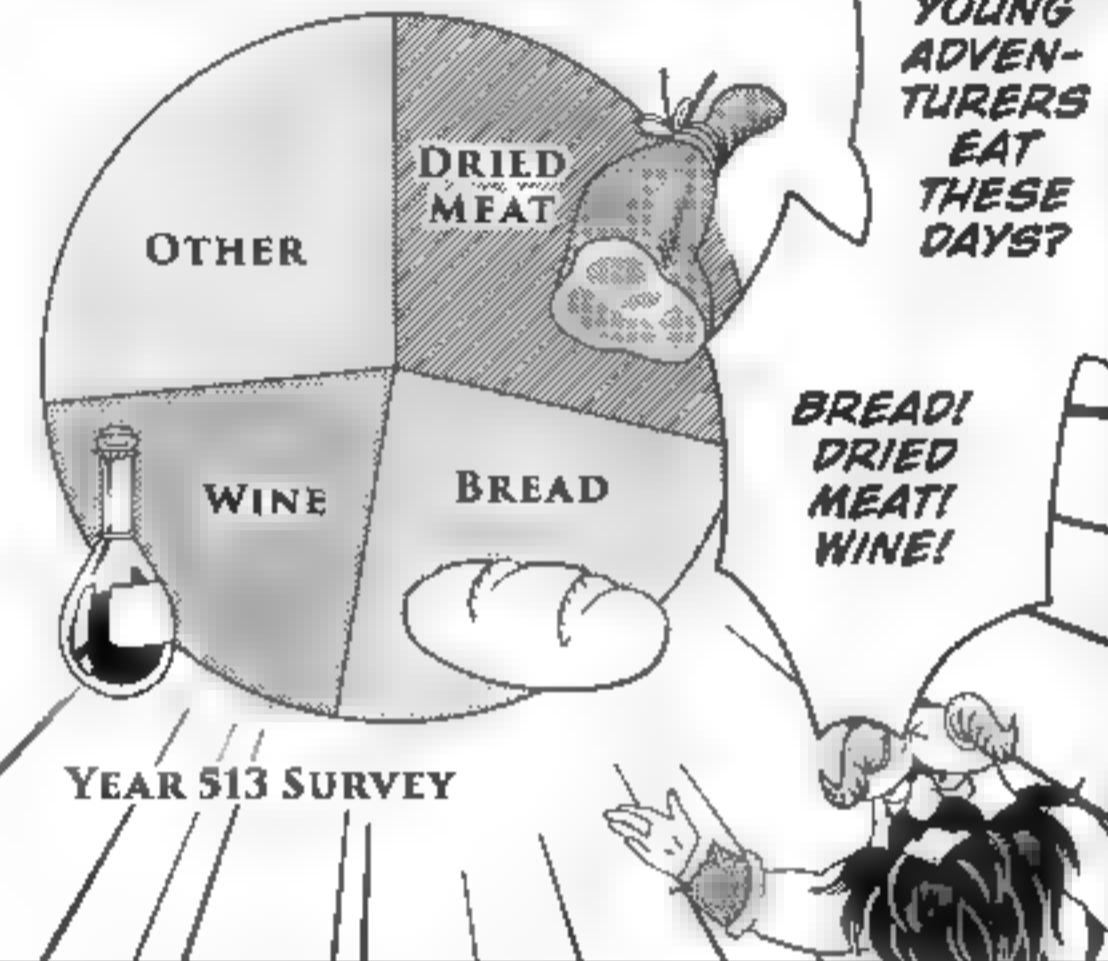


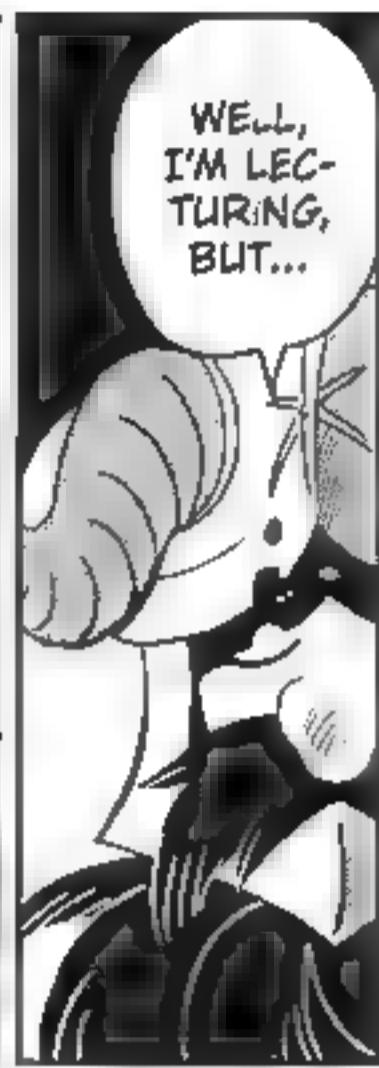






100 ADVENTURERS' RESPONSE TO:
"WHAT DO YOU USUALLY
EAT IN THE DUNGEON?"





THEY'RE ALL RICH IN NUTRIENTS, BUT...

...DO YOU KNOW WHAT'S MISSING?

WE ALSO HAD FRUITS FROM THOSE MEAT-EATING PLANTS.

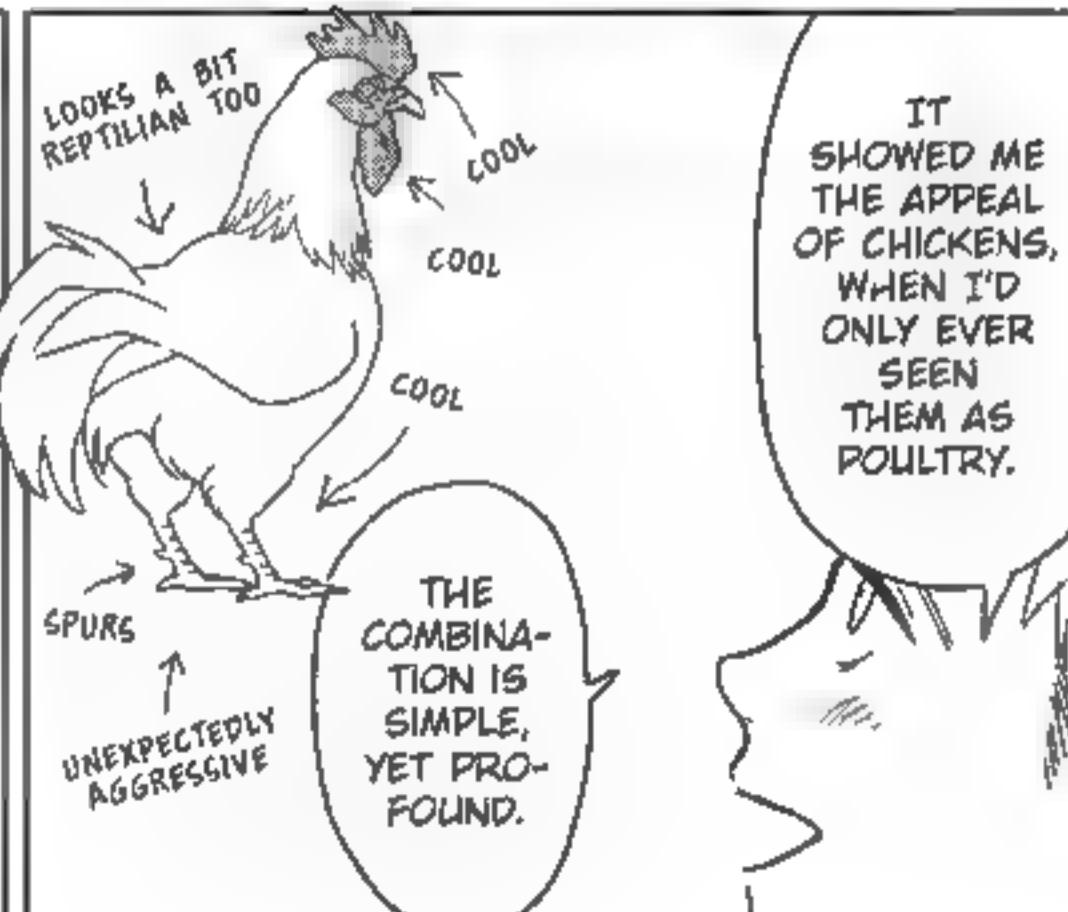
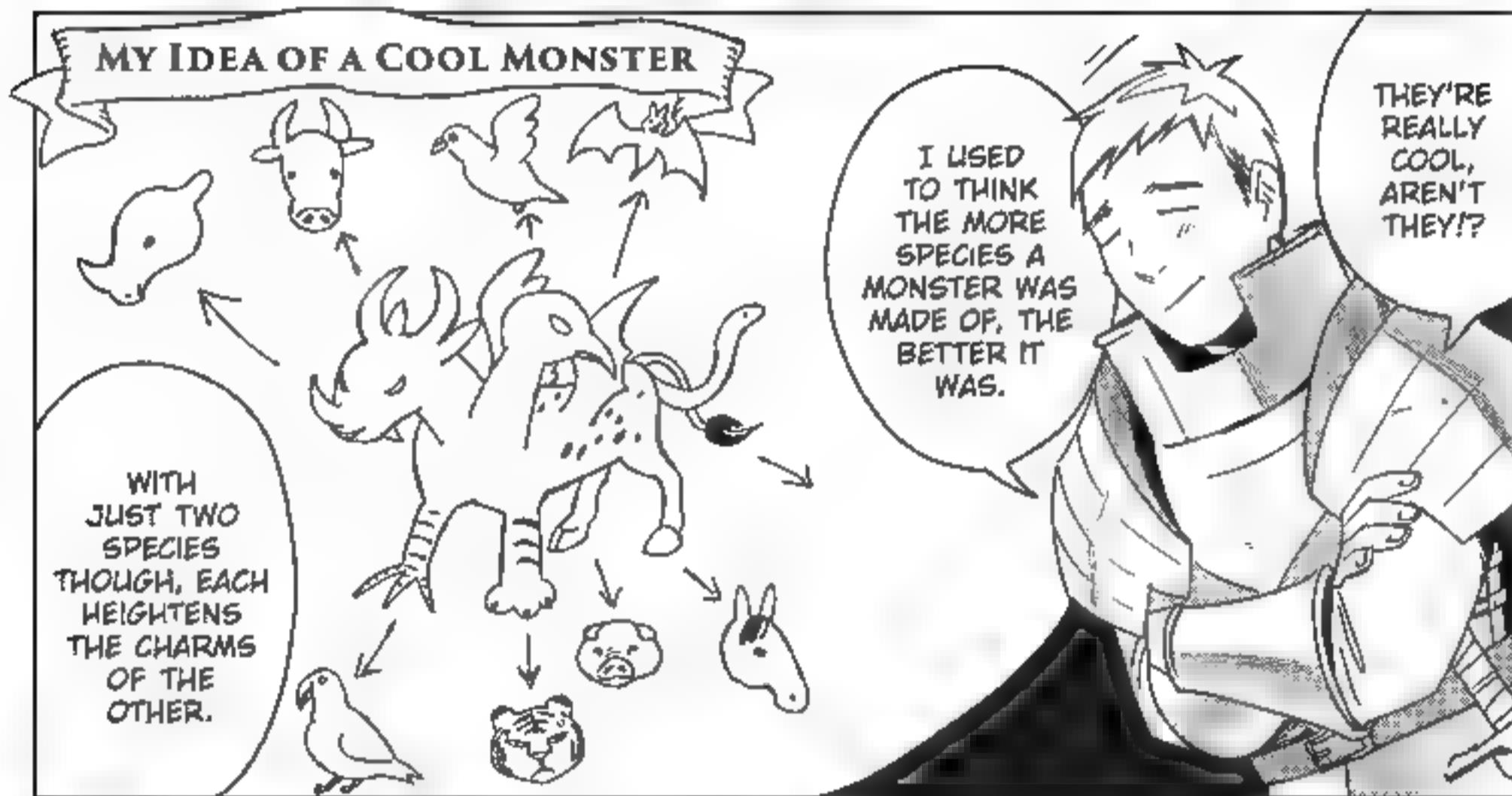


THAT'S BECAUSE YOUR BODY WANTS FAT.

WHEN YOU SAW PORK, ELF-GIRL, YOU SAID YOU WERE JEALOUS.









THERE'S
A BASILISK
NEST
AROUND
THERE.

THEY'RE
MOSTLY
UNFERTIL-
IZED, AND
THEY'LL BE
SCATTERED
AROUND
THE
NESTS.

BASILISKS
LAY EGGS
EVERY TWO
OR THREE
DAYS, LIKE
CHICKENS.

TAKE
CARE
NOT TO
STEP ON
ANY













BAS-
ISK'S
HAVE
HEADS
ON
THEIR
TAILS
AS
WELL.

IF YOU
ATTACK FROM
DIFFERENT
DIRECTIONS
AT THE SAME
TIME AND
DISTRACT IT...

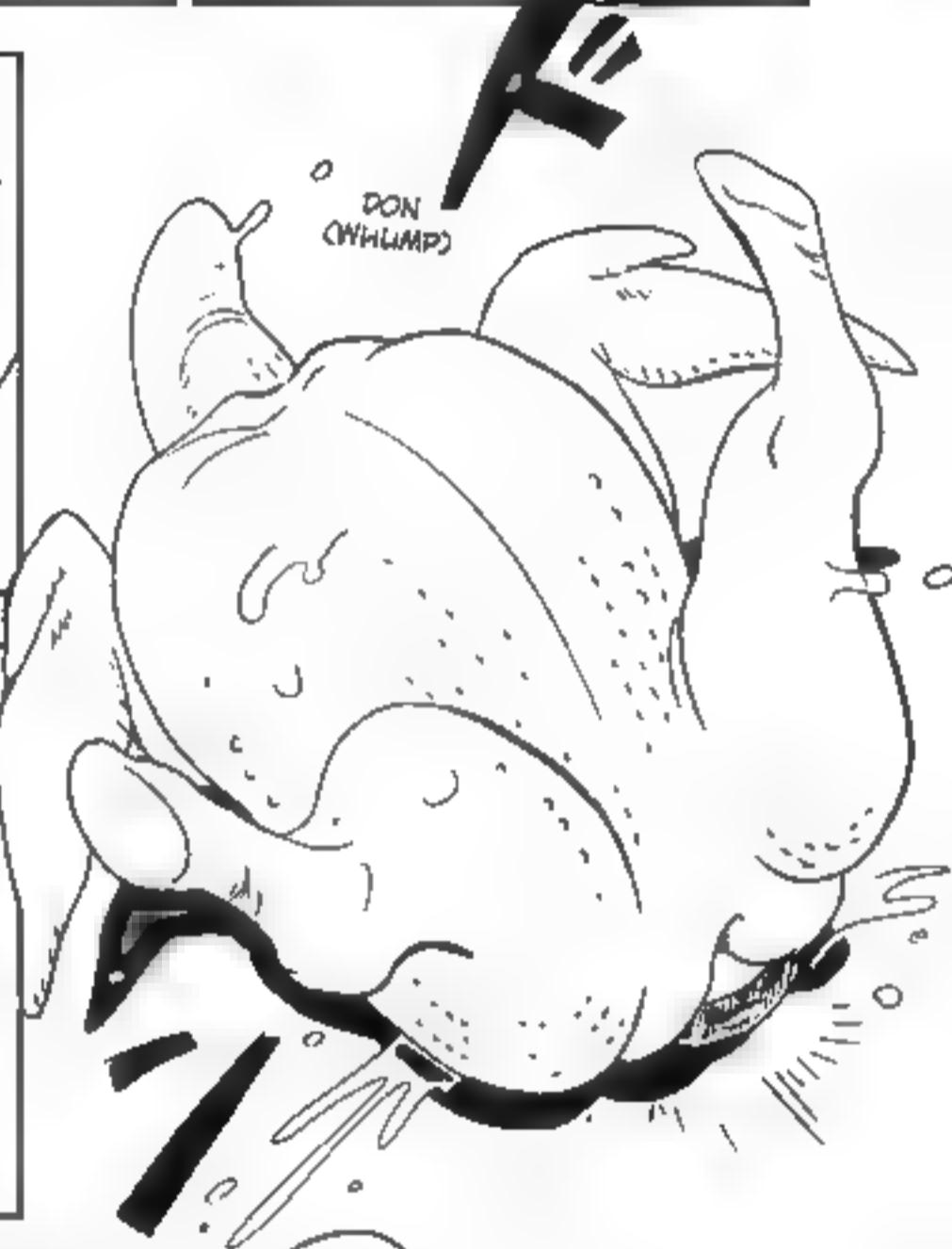




SENSHI
SAYS WE
DO.

DRAINING
THE BLOOD





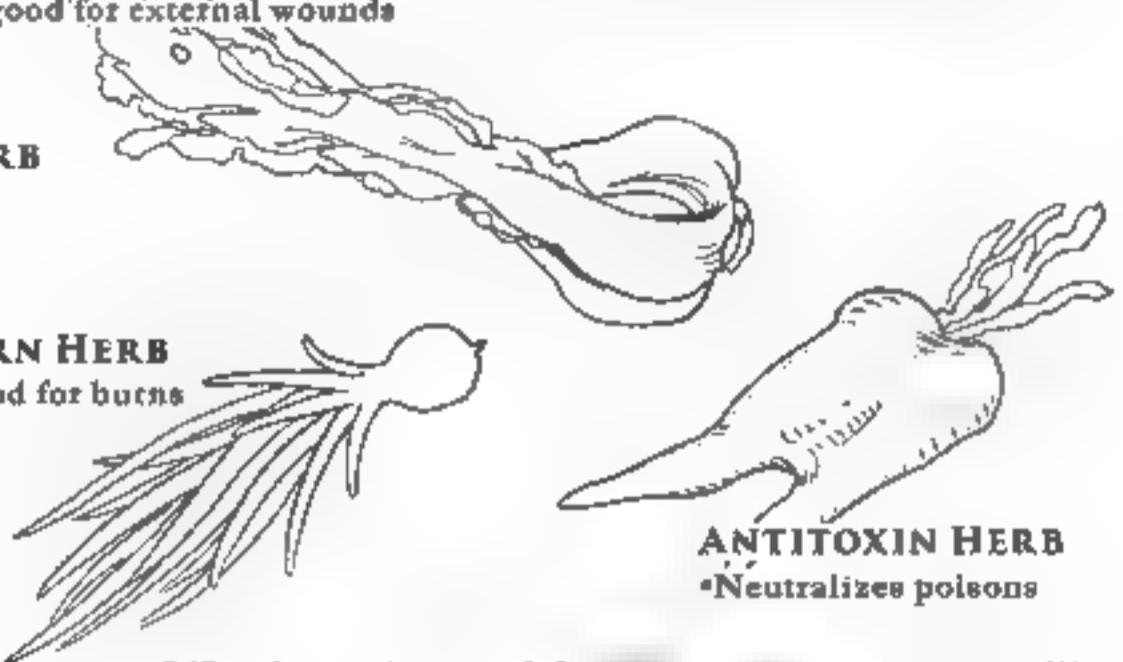


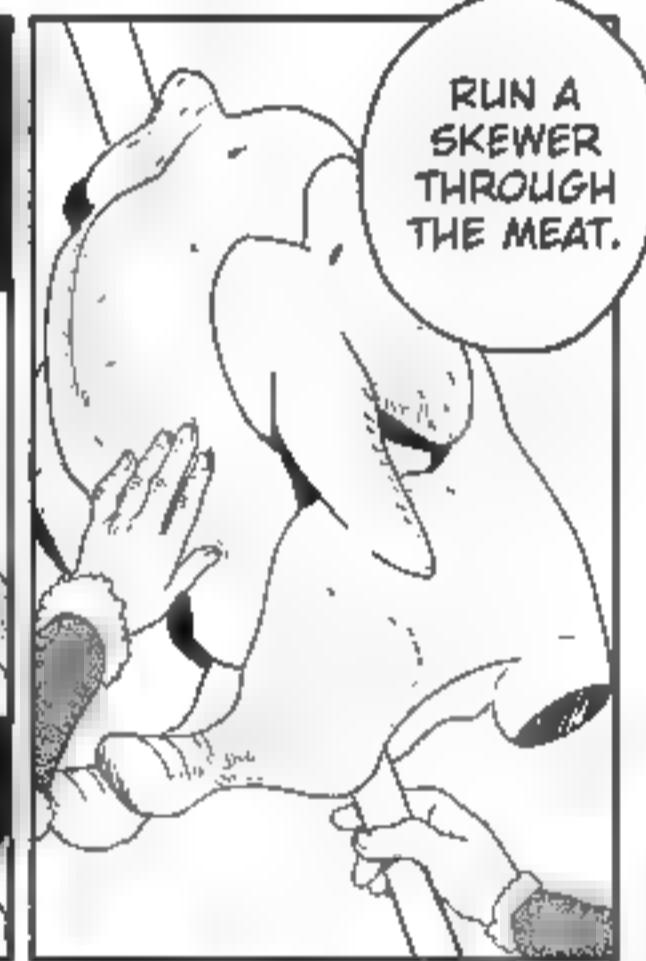
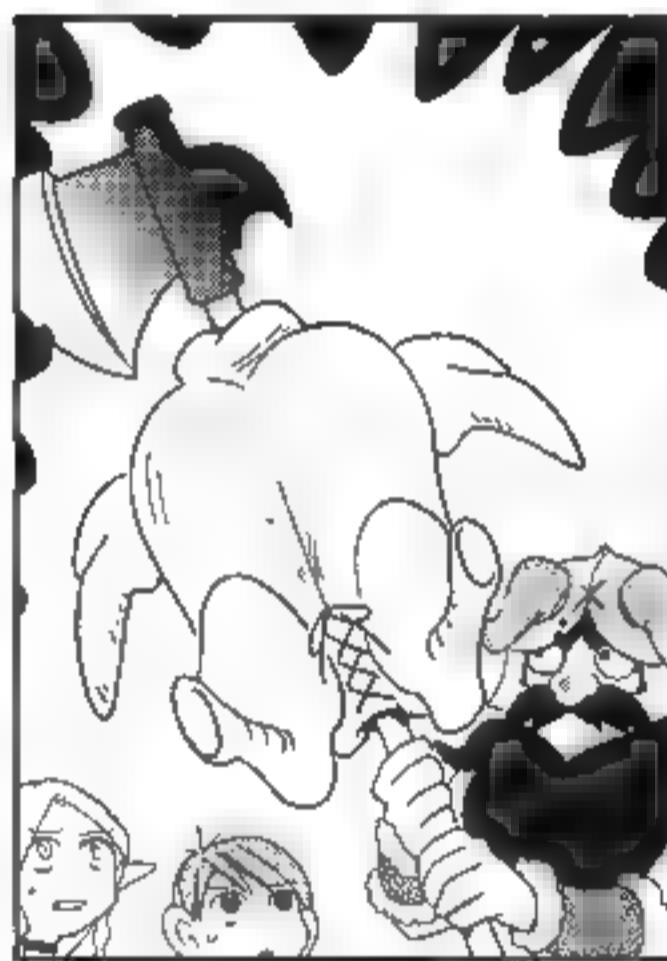
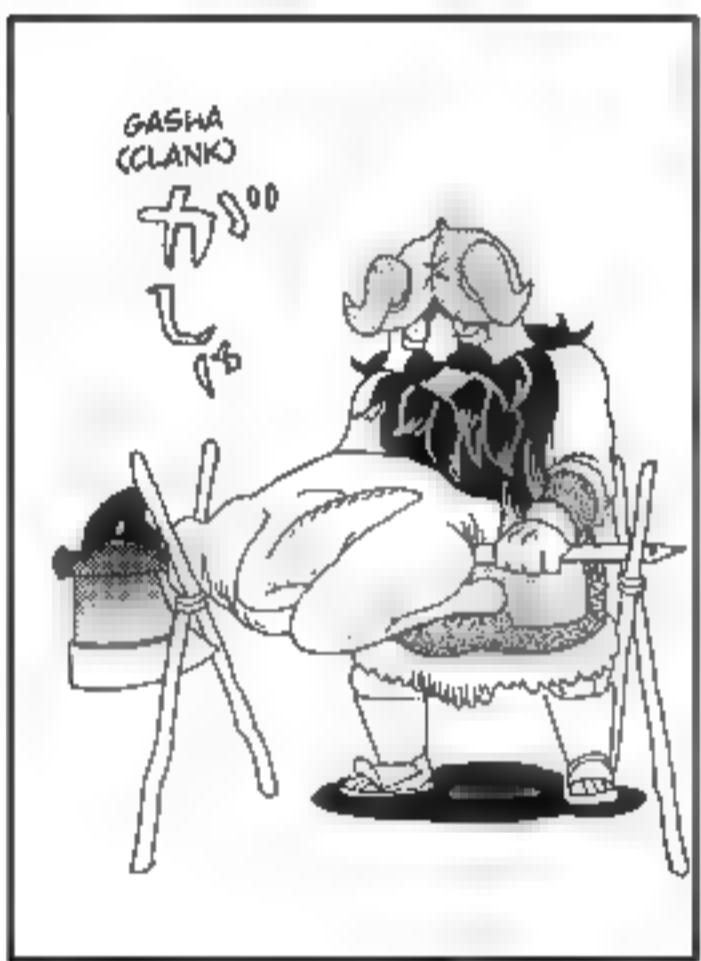
GOOD MEDICINAL HERB
•Really good for external wounds

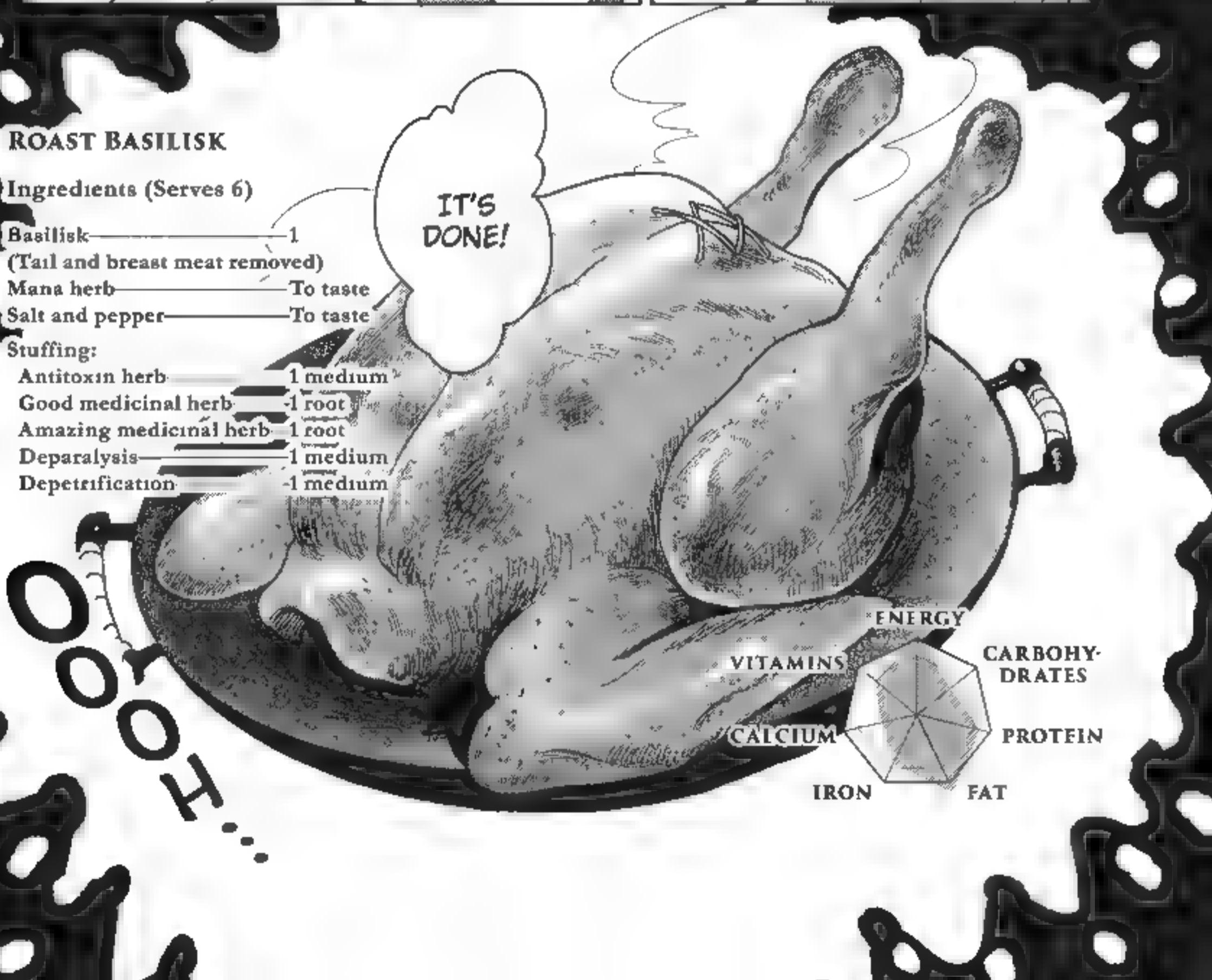
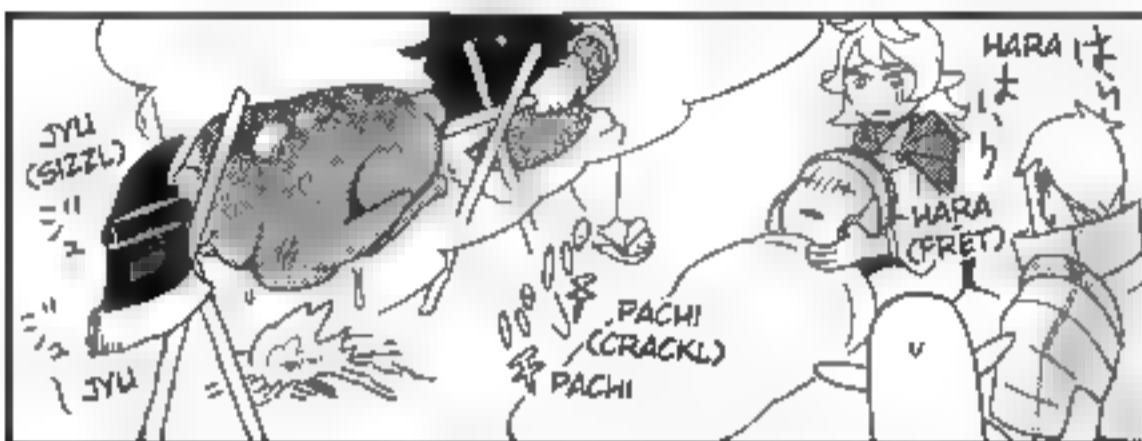
DEPETRIFICATION HERB
•Cures petrification



BURN HERB
•Good for burns













REGULAR TIME

ADD
MODER-
ATE
EXER-
CISE!

10,000
STEPS
A DAY

11 12

REG-
ULATE
YOUR
DAILY
RHY-
THMS!!

6 5

IDEA

12

10

TI

9

8

7

6

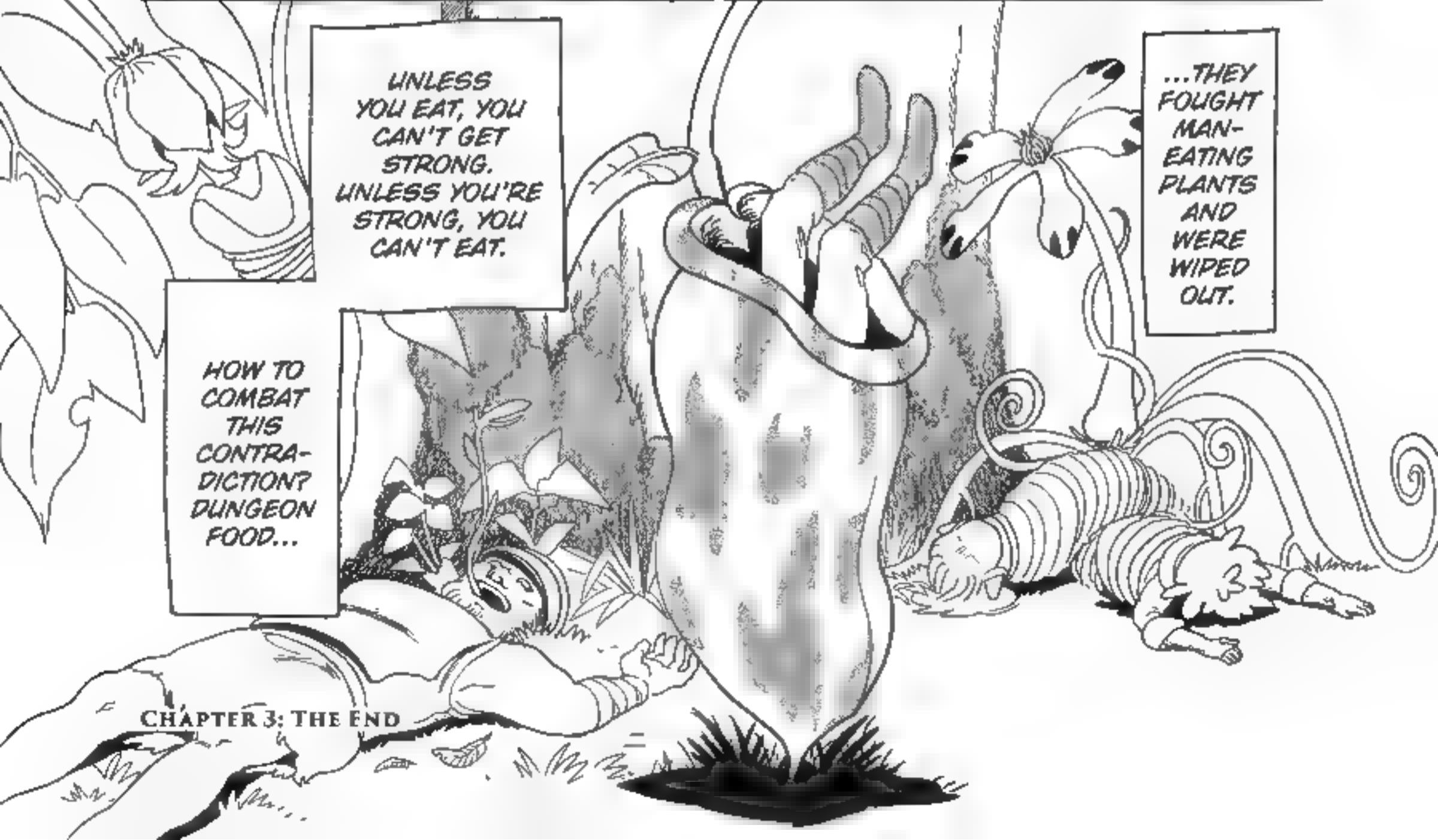
FIRST,
IMPROVE
YOUR
DIET!!



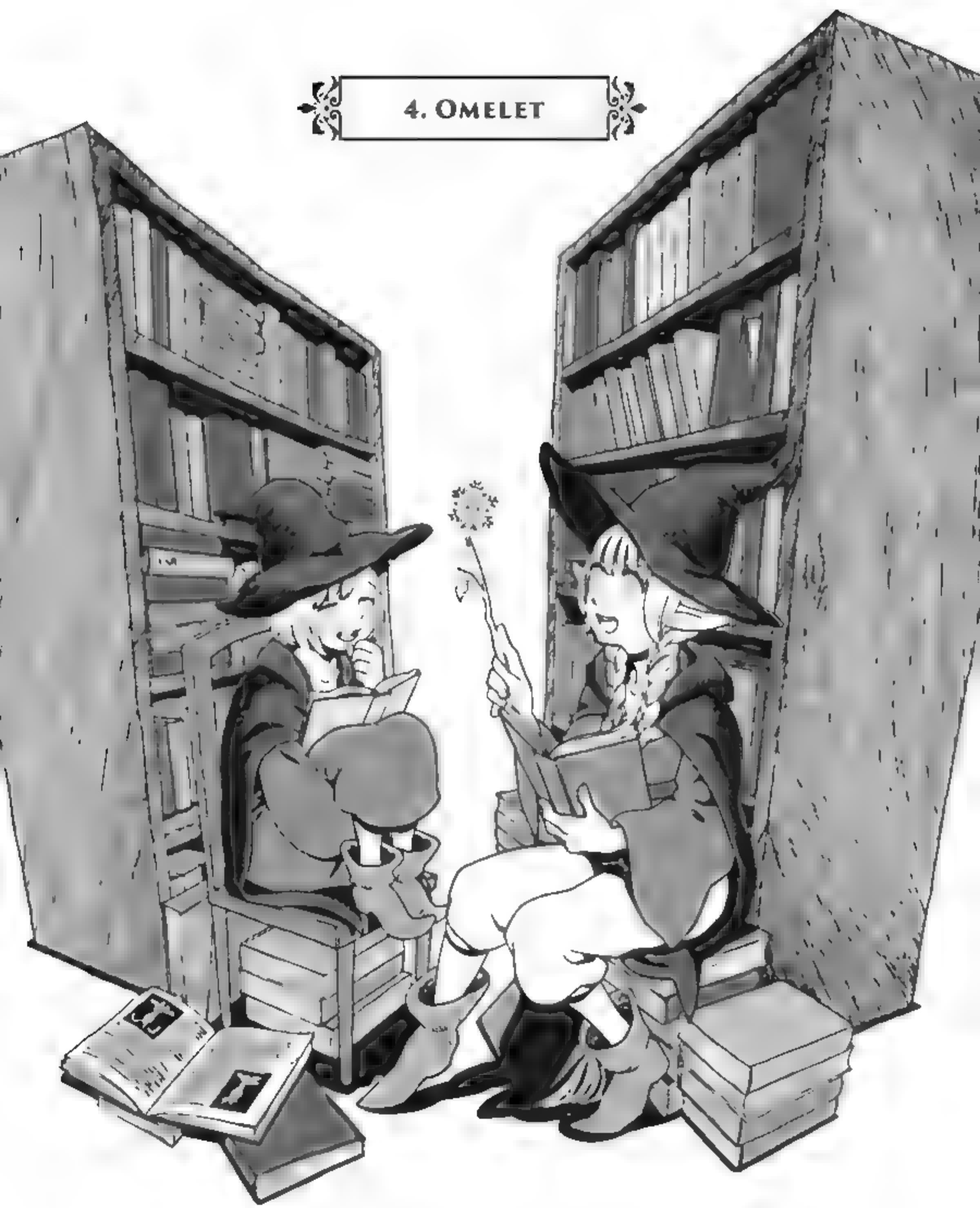
...AND
YOU'LL
NATURALLY
WORK YOUR
WAY TOWARD
STRONG
BODIES !!

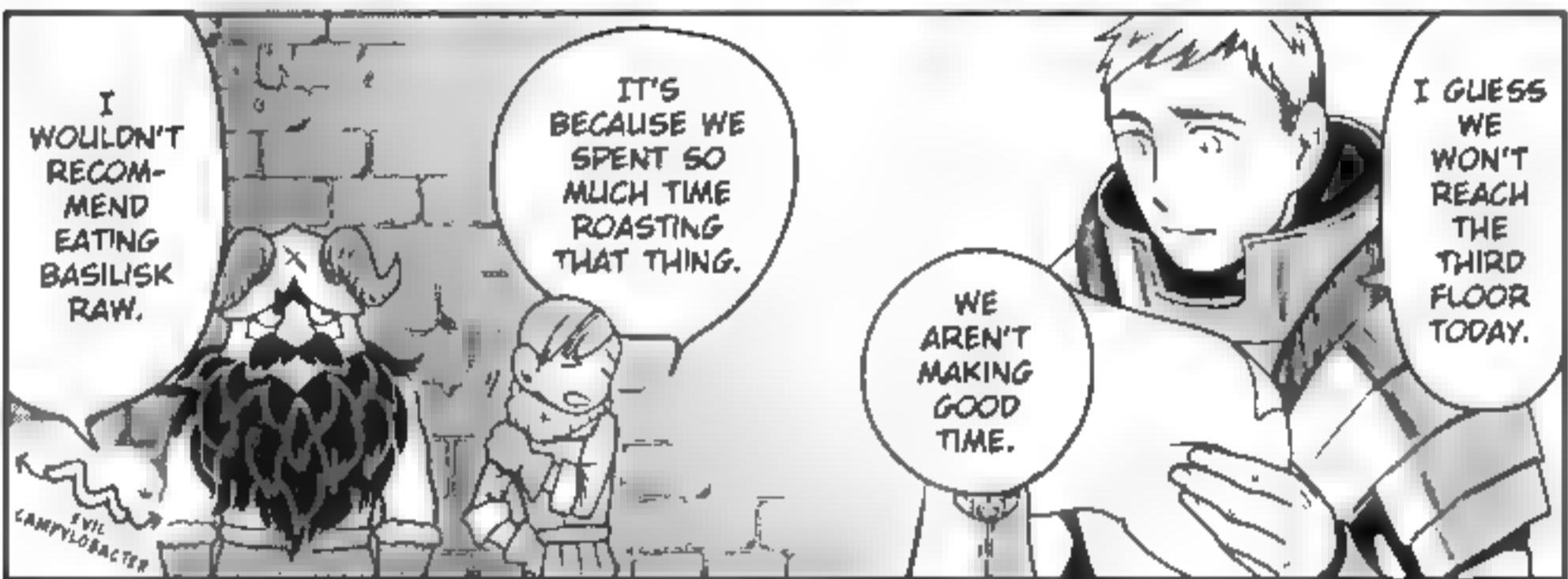
WATCH
THESE
THREE
POINTS...

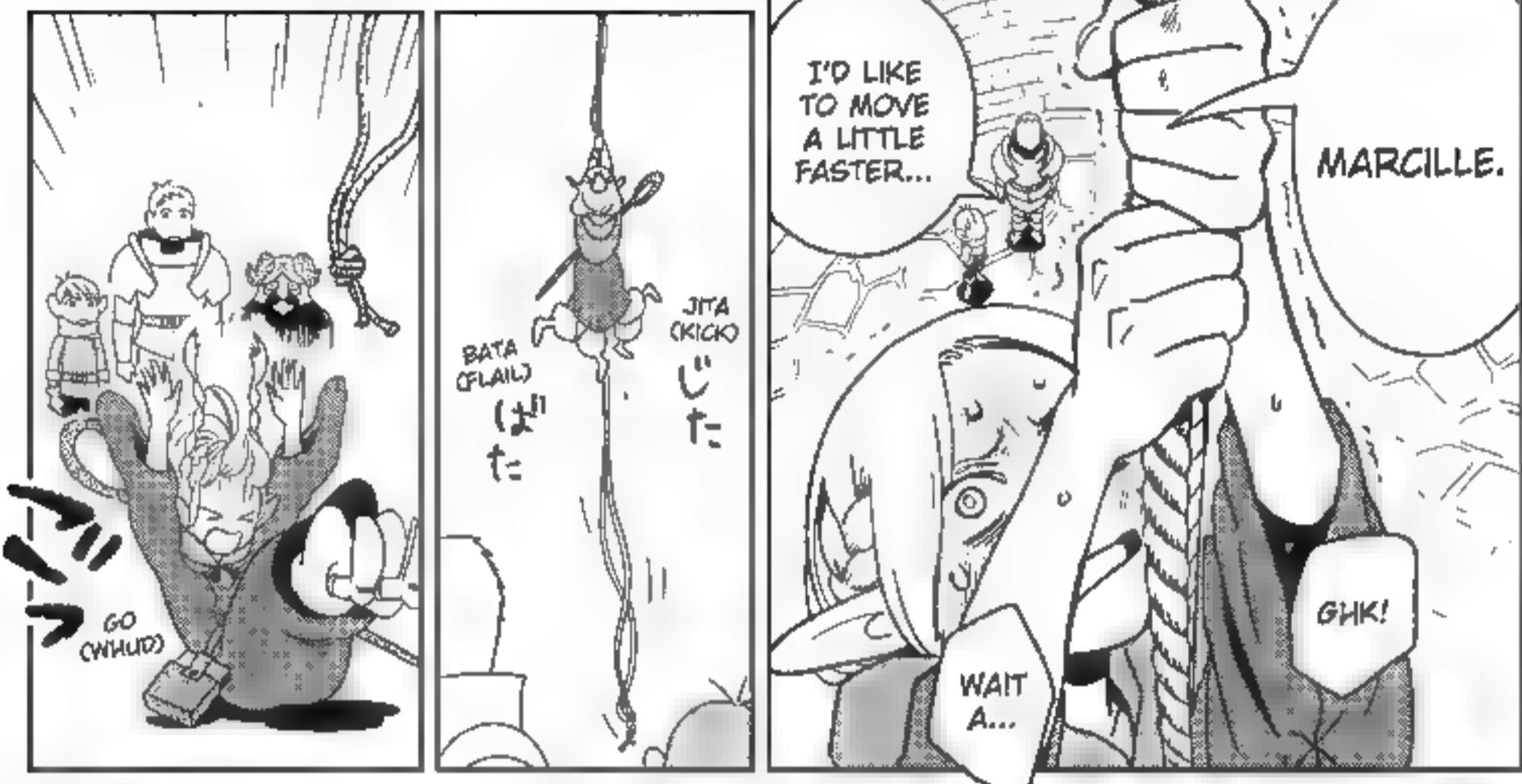


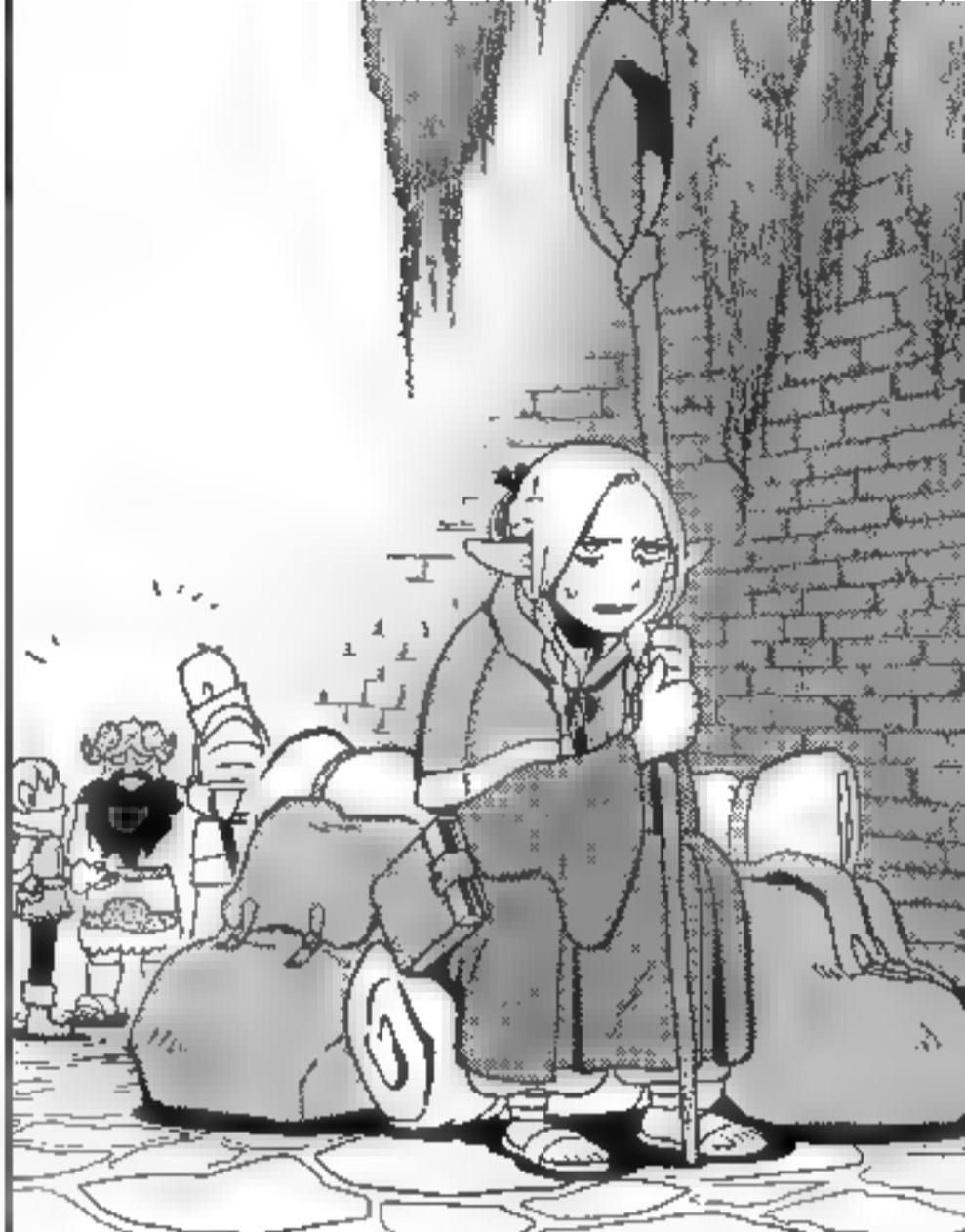


4. OMELET



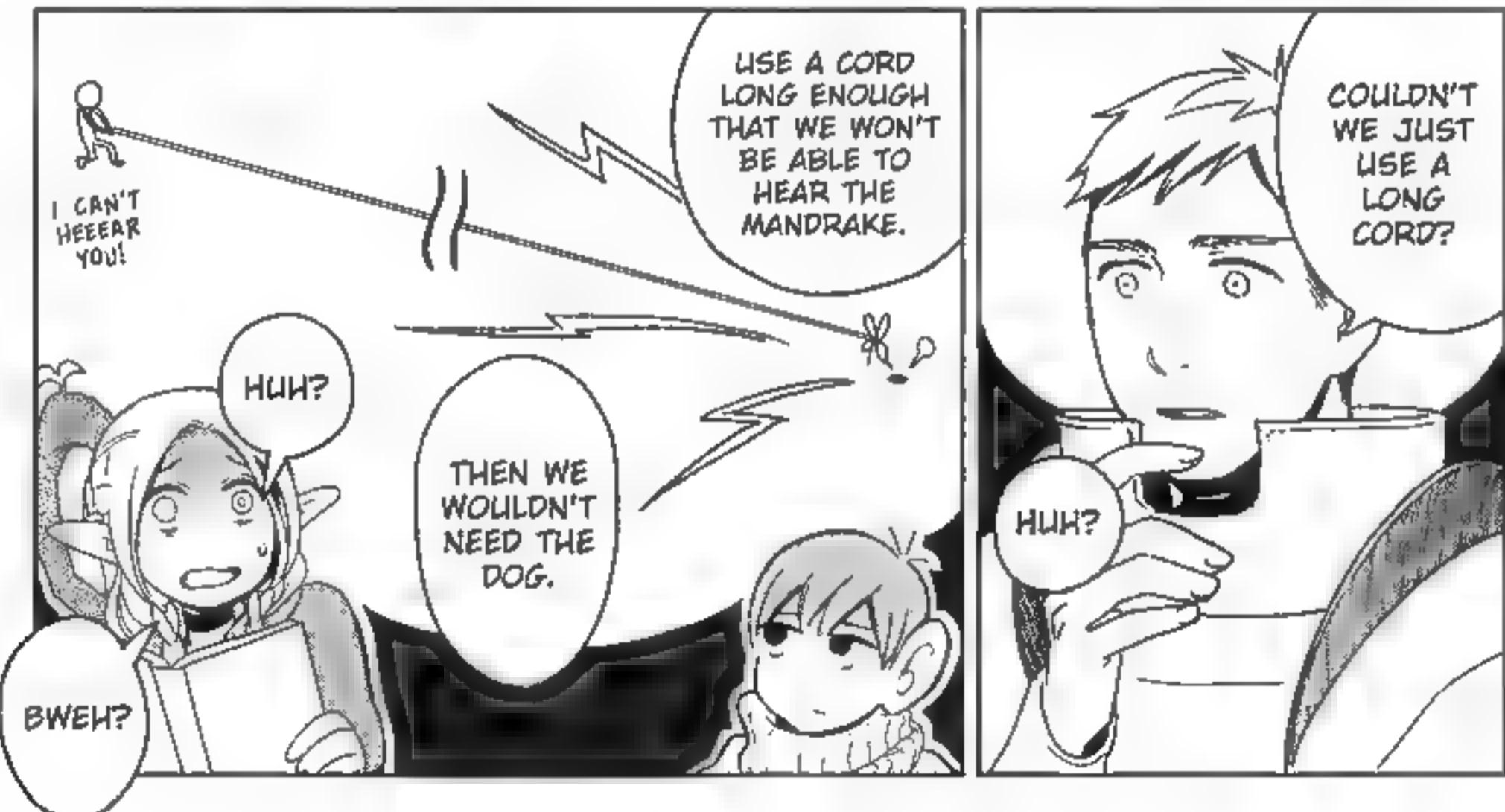
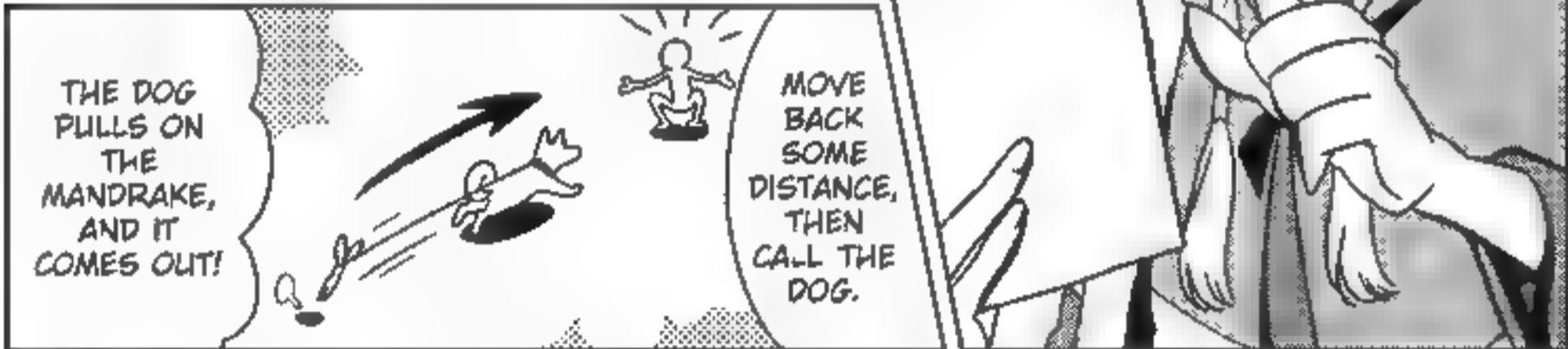


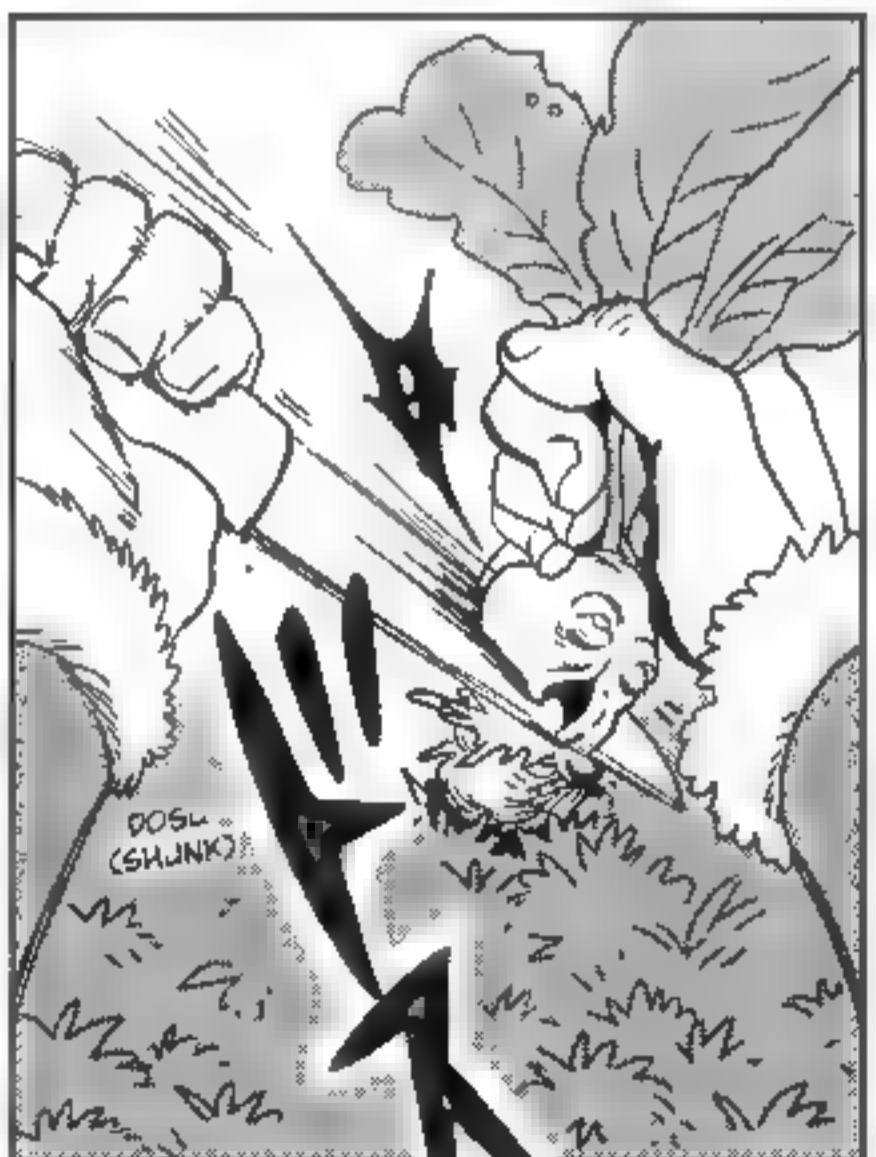
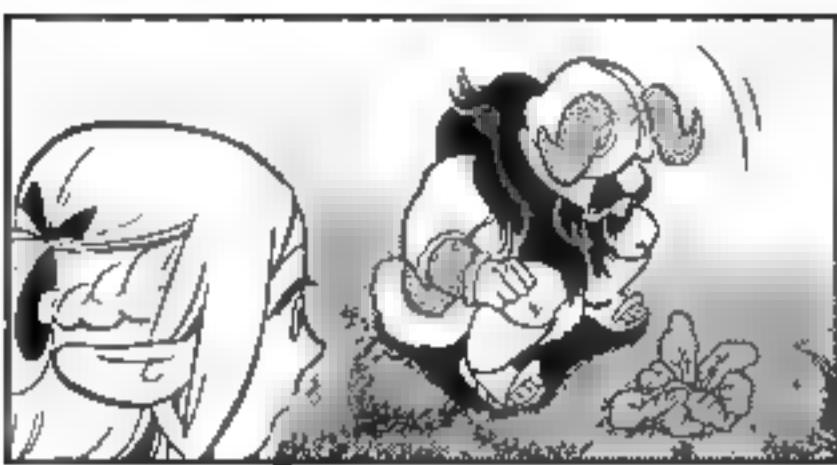


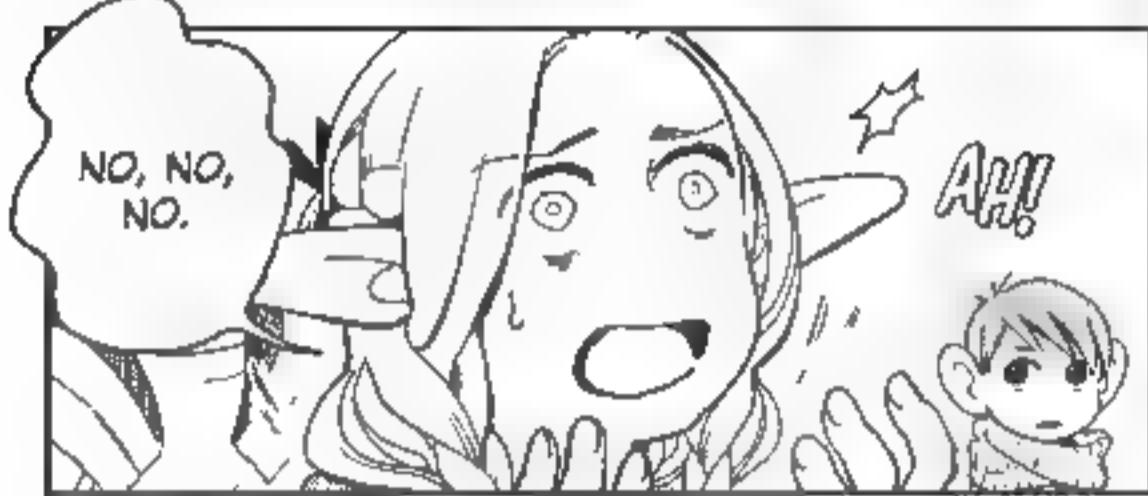












THEY CAN'T MAKE A SOUND WITHOUT THEIR HEADS.



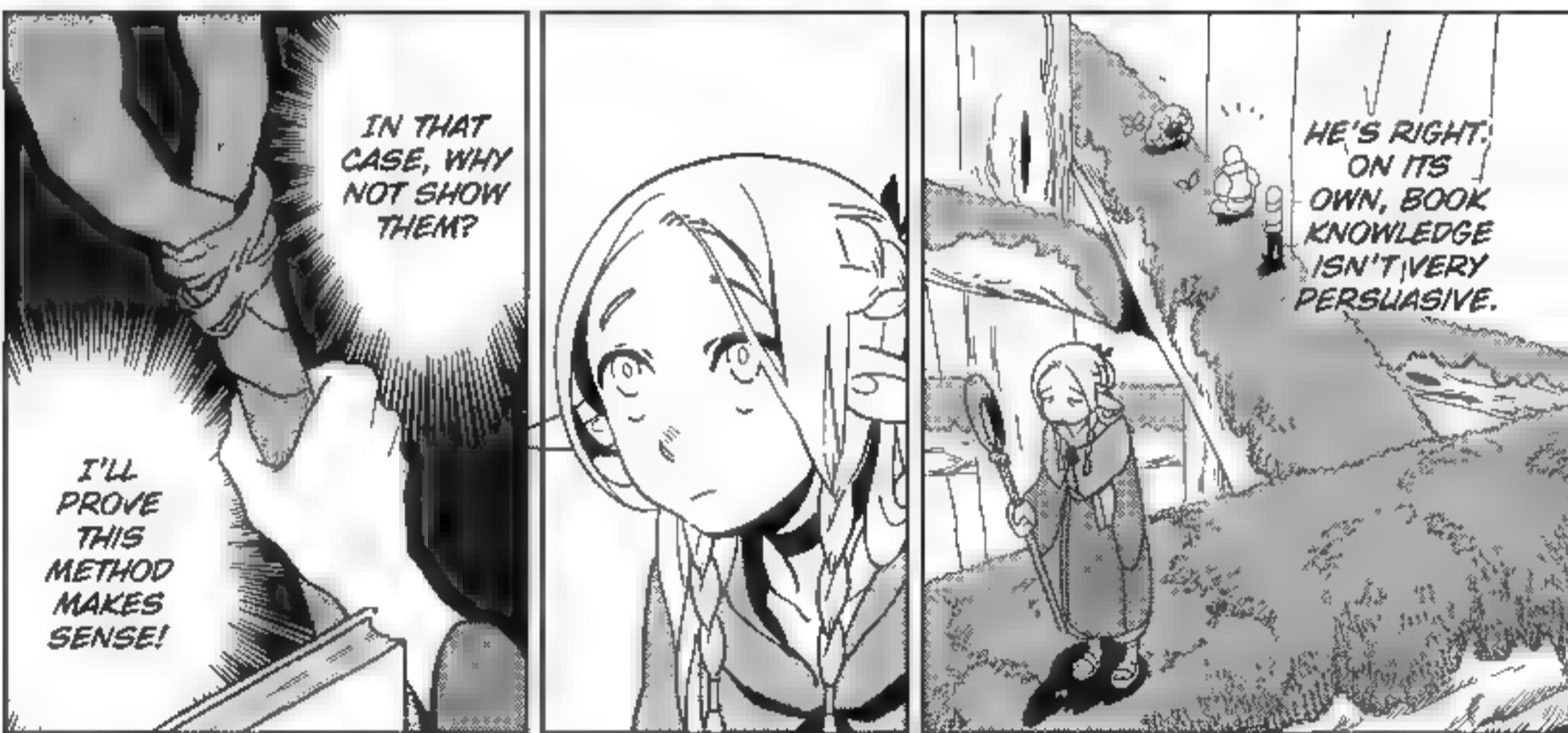
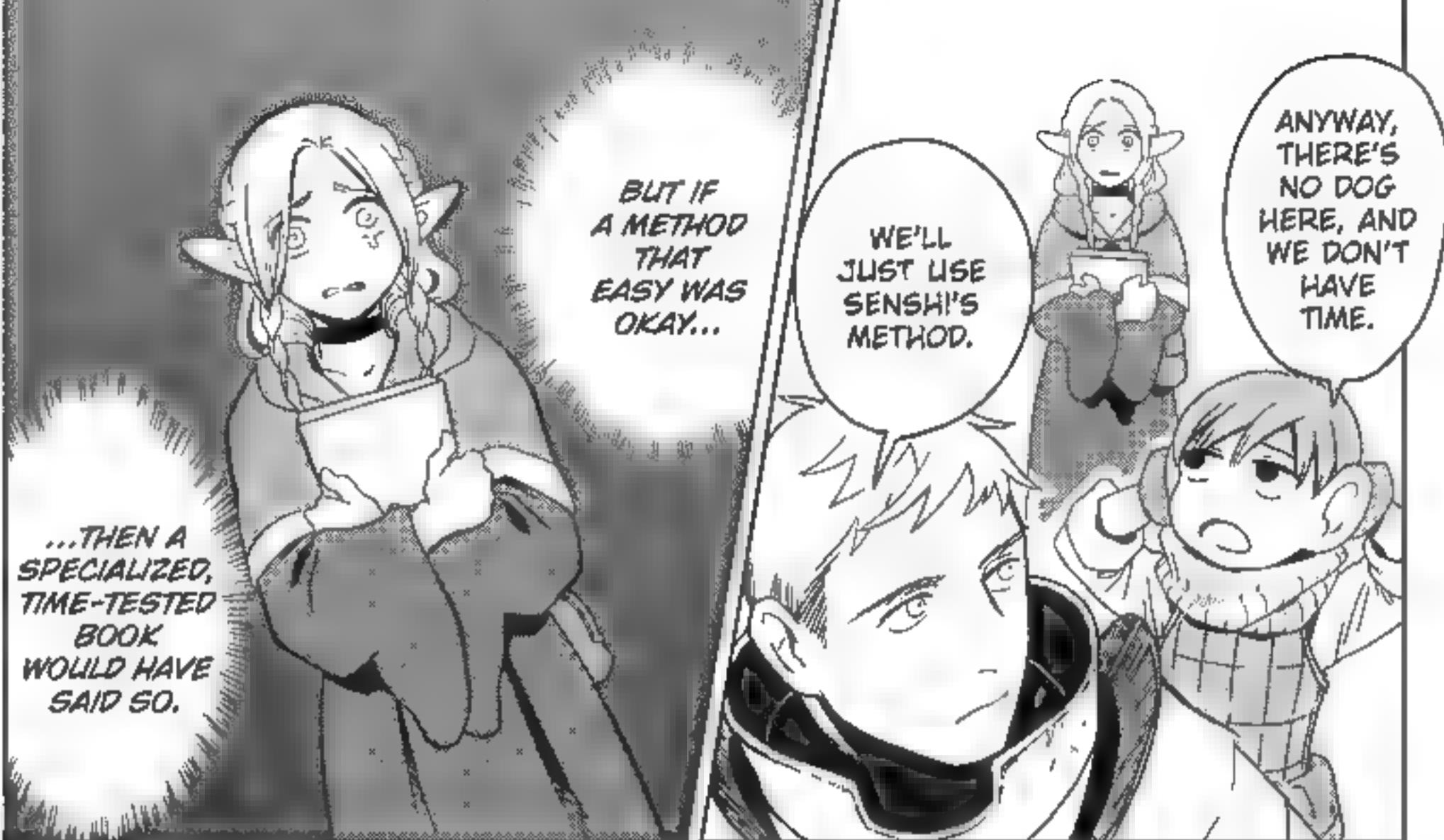
NO, NO WAY! THAT'S DANGEROUS!

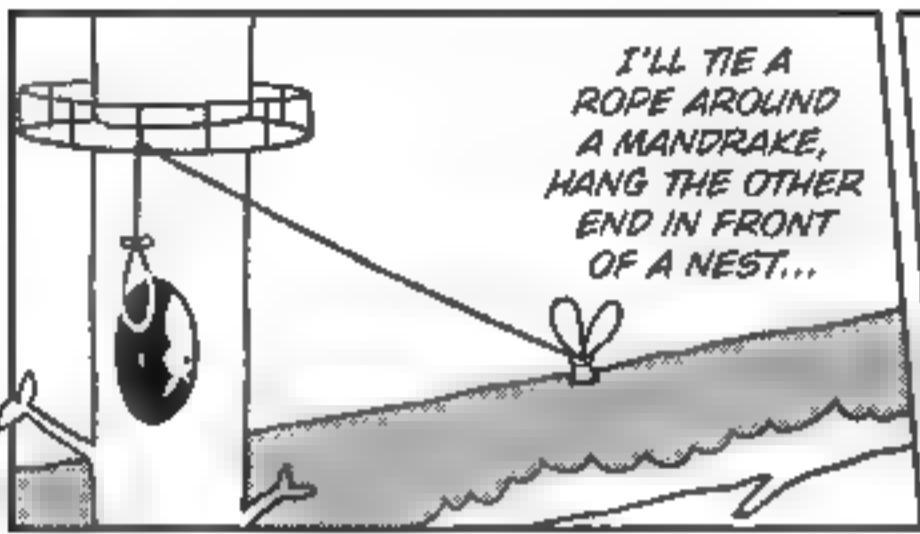
I'VE EATEN 'EM THIS WAY FOR YEARS.



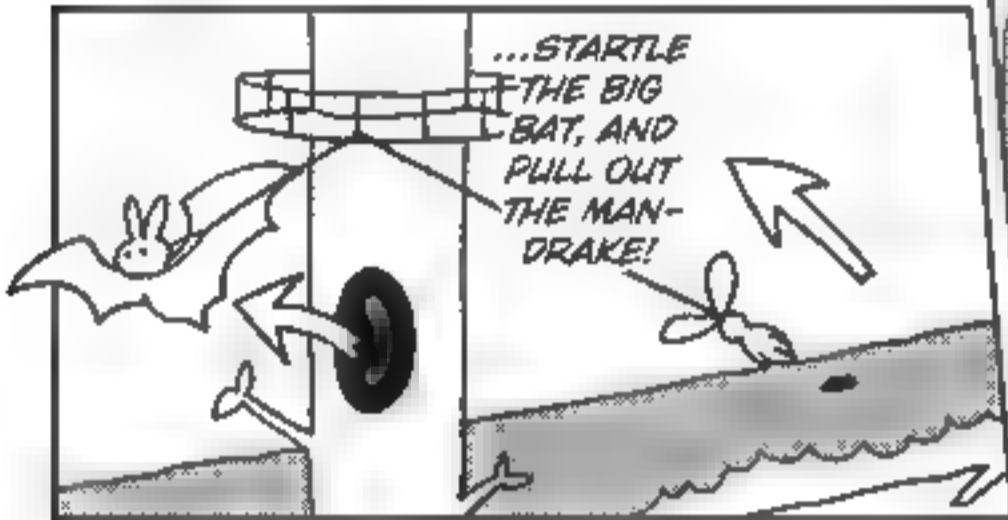
WHAT, SERIOUSLY? THE POOR DOG.



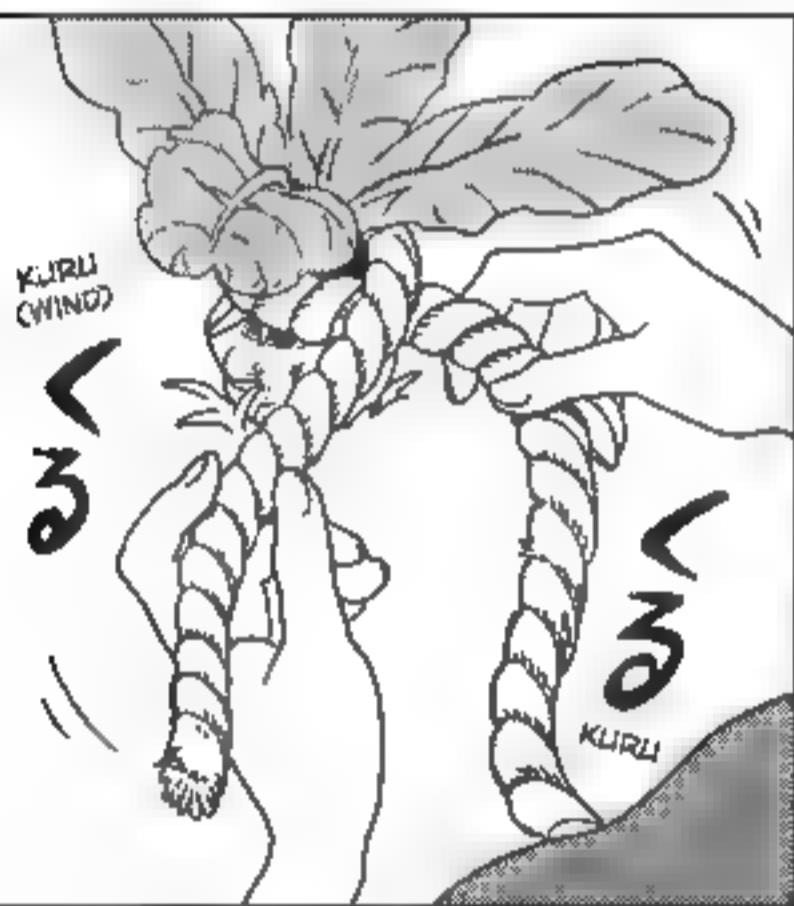


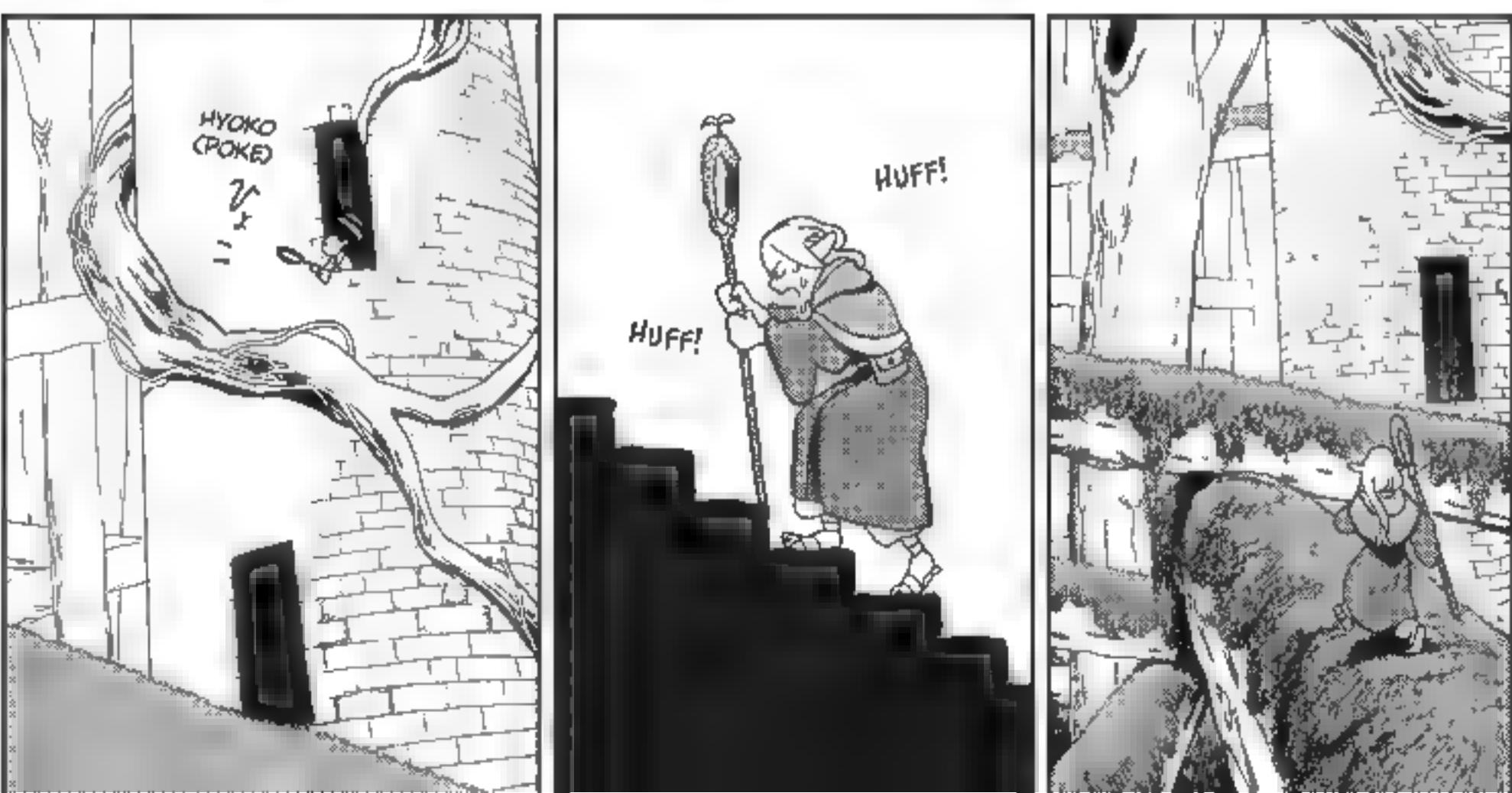
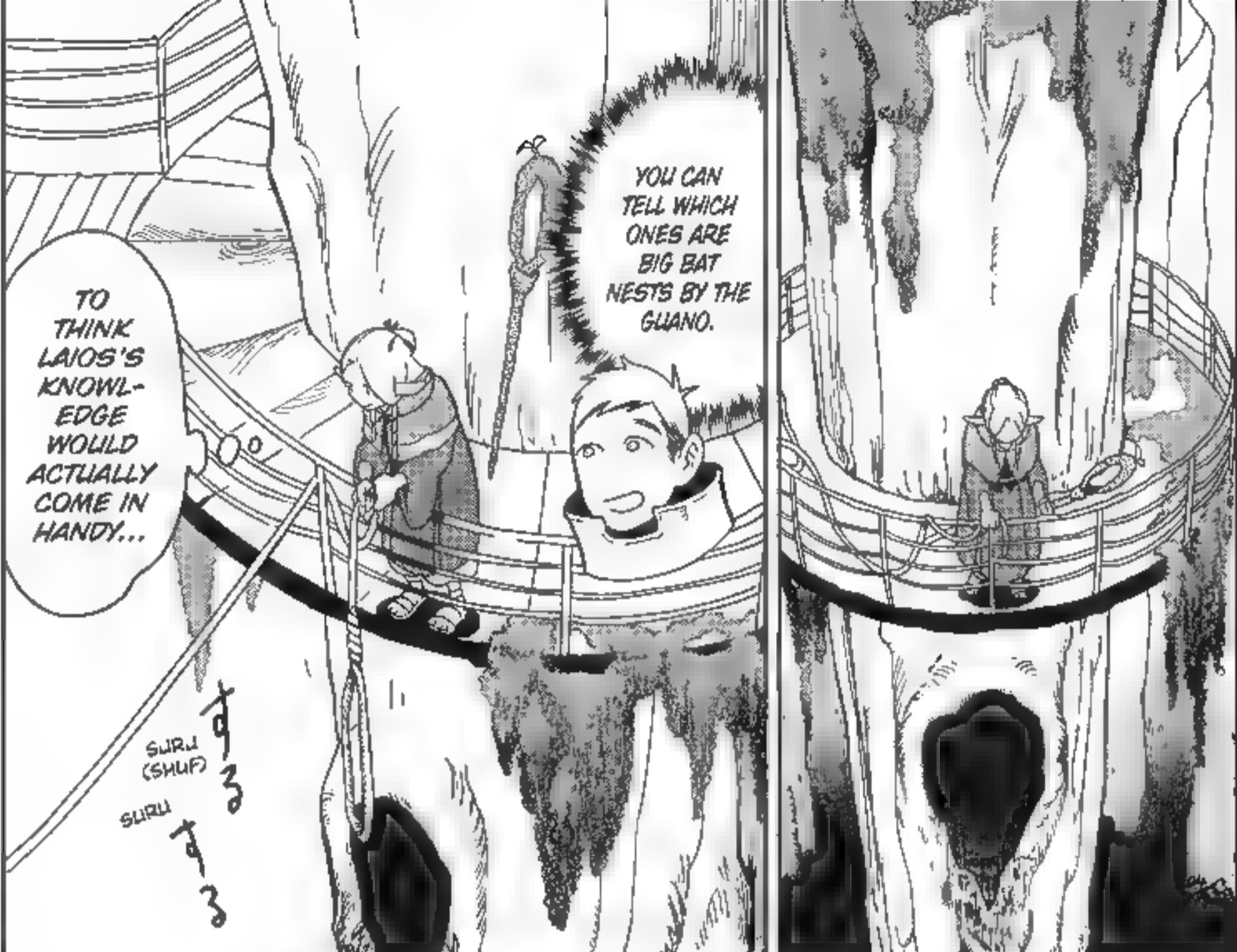


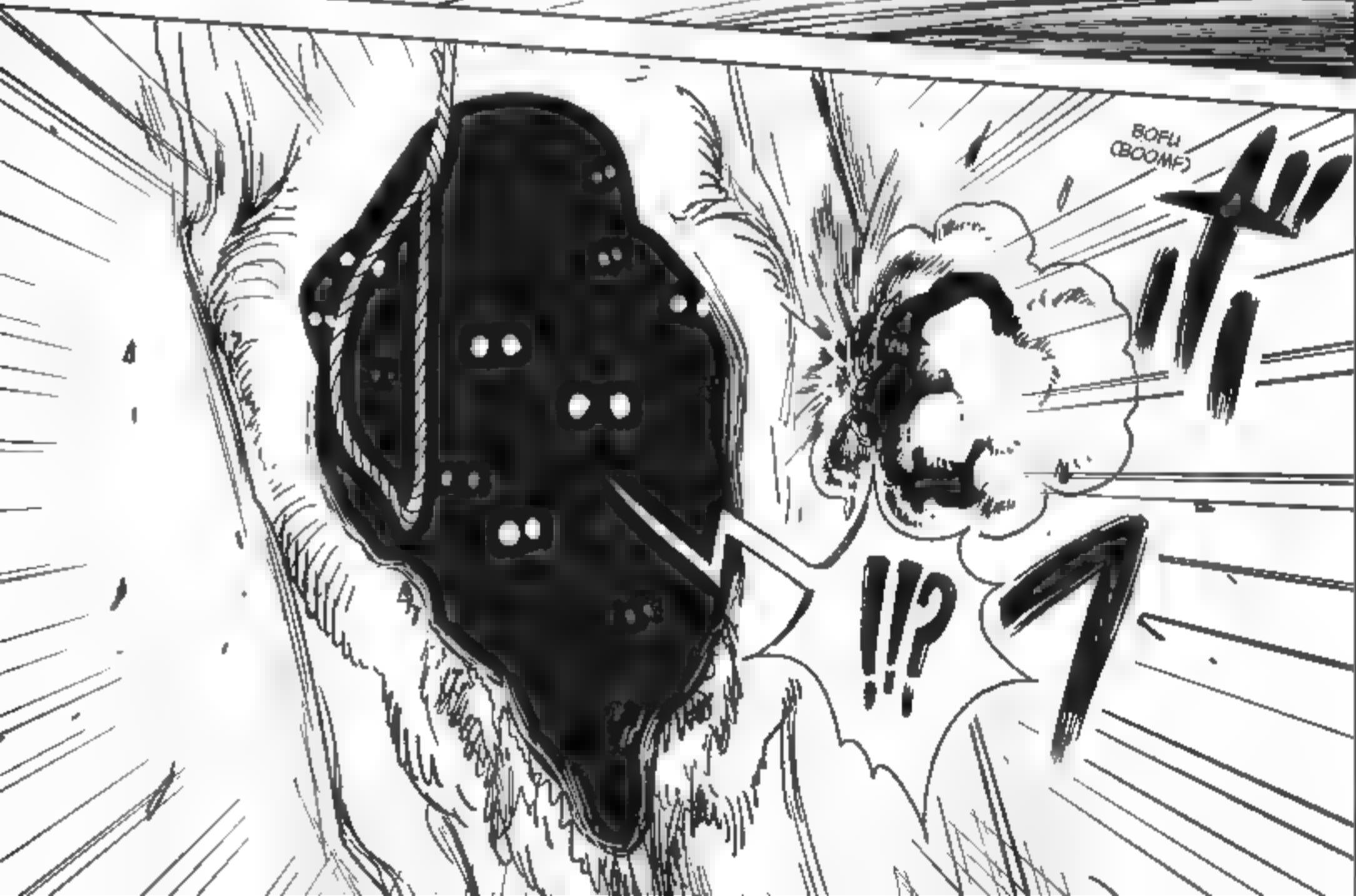
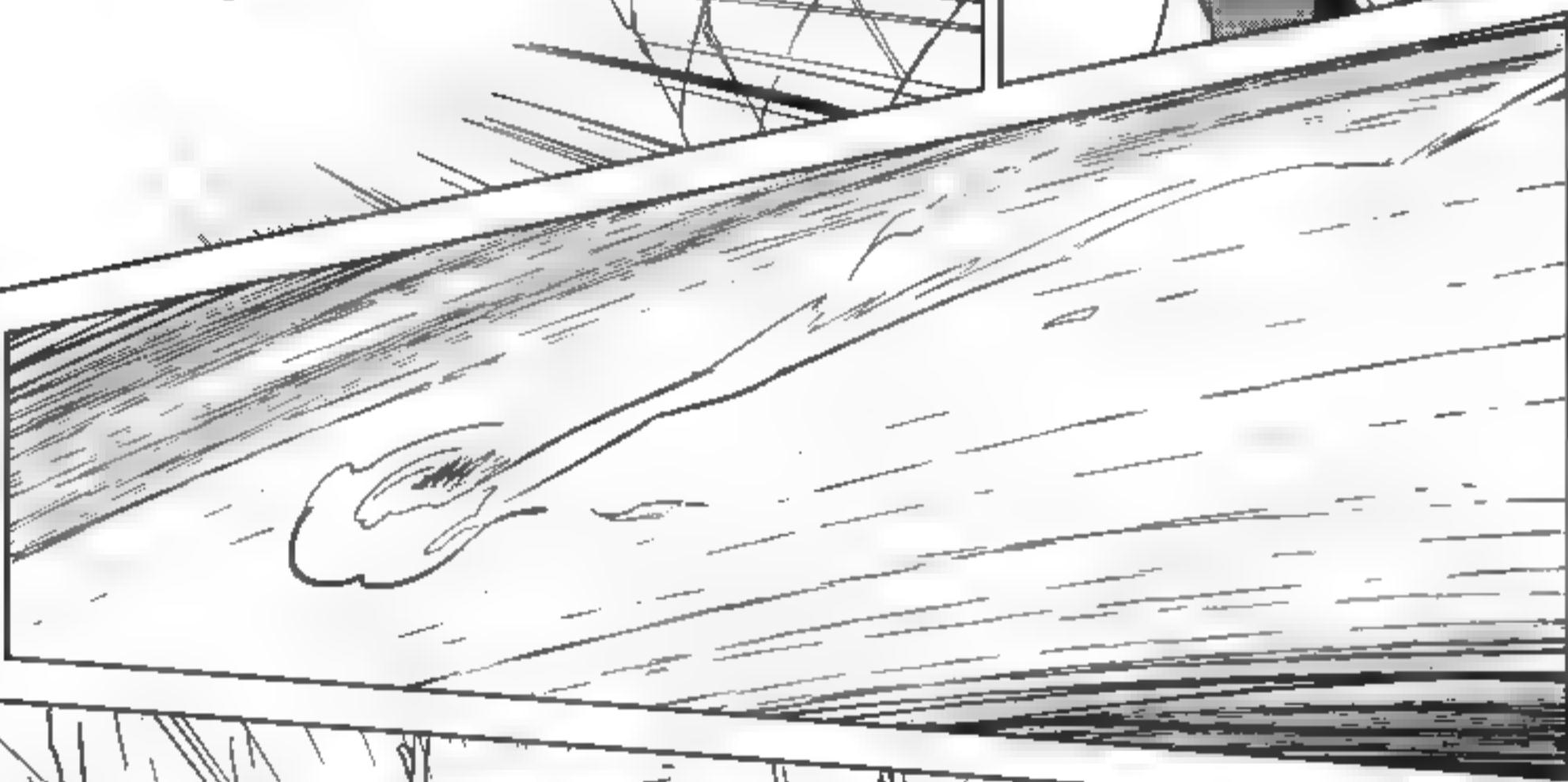
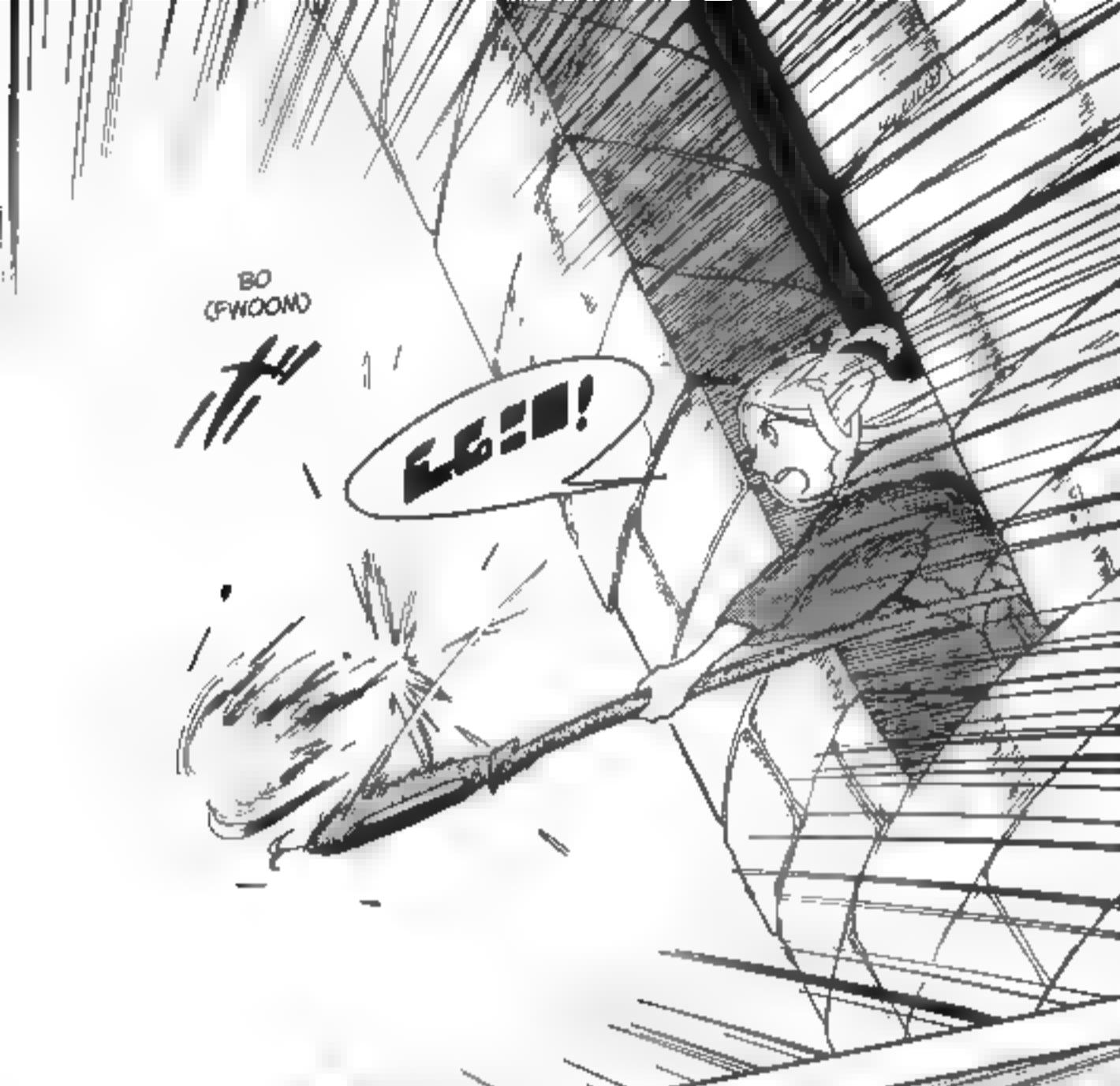
...I'LL USE A MONSTER TO PULL IT OUT!



THEY SHOULD BE ASLEEP IN THEIR NESTS NOW.











WHOA!
WHAT IS
THAT?

IT'S
OUT!

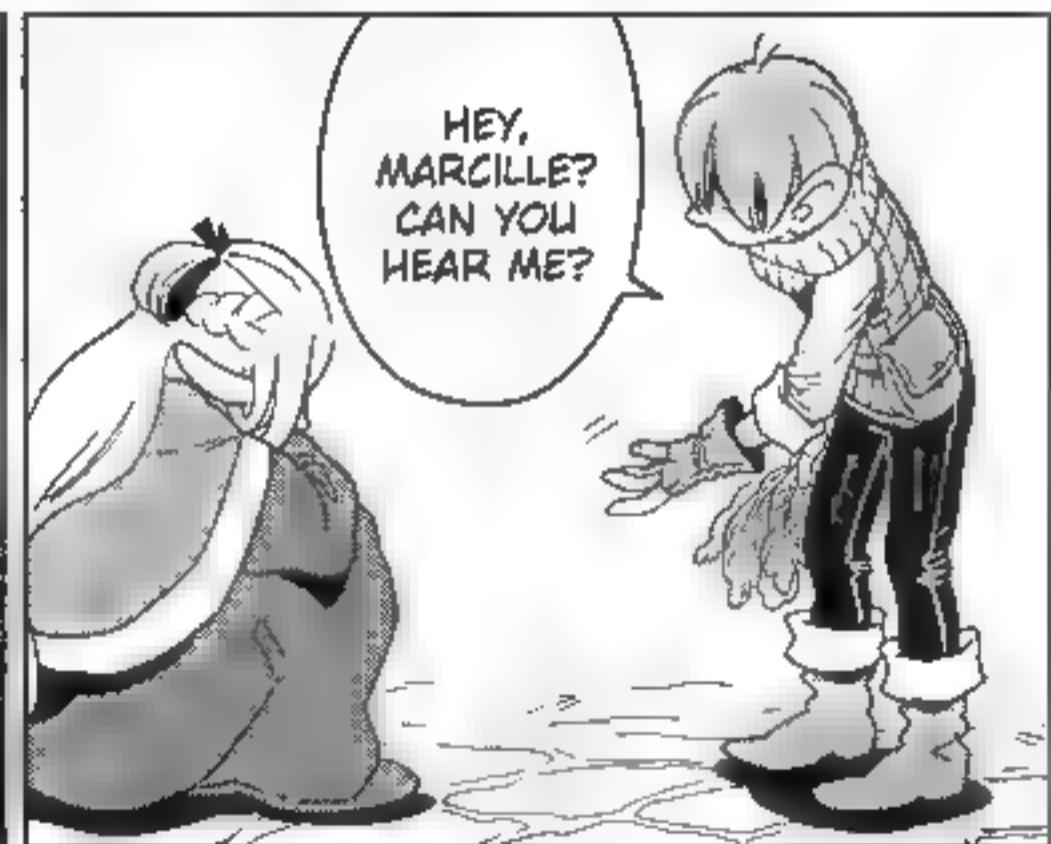
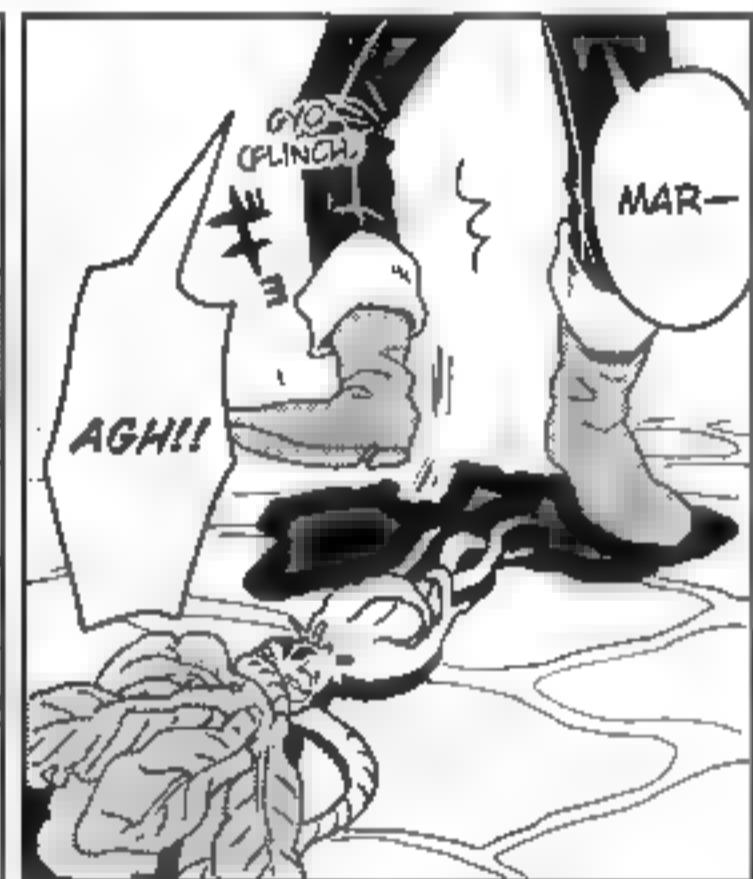
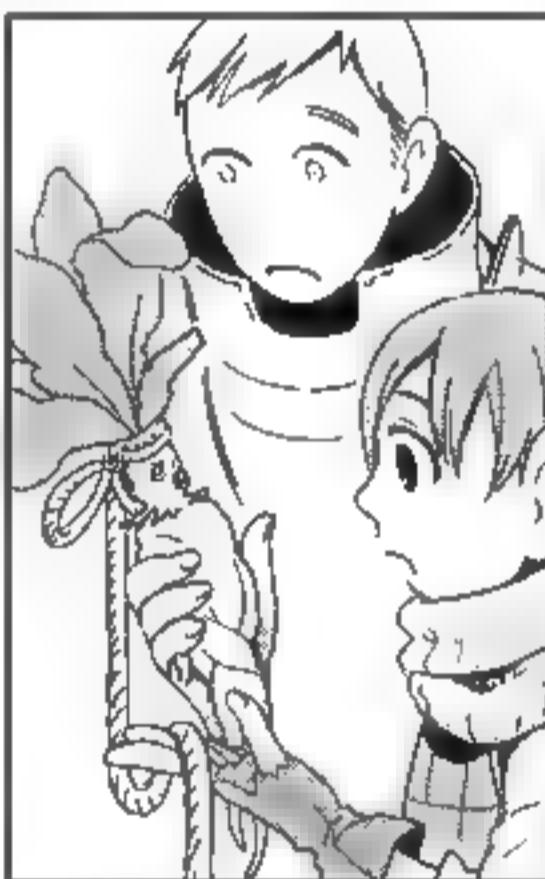
MAR-
CILLE!?

ZONA
(SHUDDER)

!!









EVERYONE HAS THEIR STRENGTHS AND WEAKNESSES.

DRAINING THE BLOOD

YOUR MAGIC WILL BE OUR BIGGEST ASSET.

I DIDN'T WANT TO TIRE YOU OUT ON THESE SURFACE LEVELS.

THE DEEPER INTO THE DUNGEON WE GO, THE STRONGER THE MONSTERS WILL GET.

GO ON, CHIL-CHUCK. YOU TOO.

YOU CAN RELY ON US A BIT MORE, YOU KNOW.

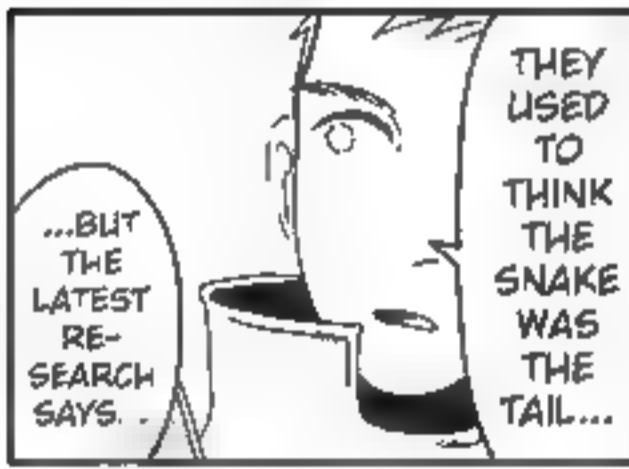
I WANT TO COUNT ON YOUR STRENGTHS.

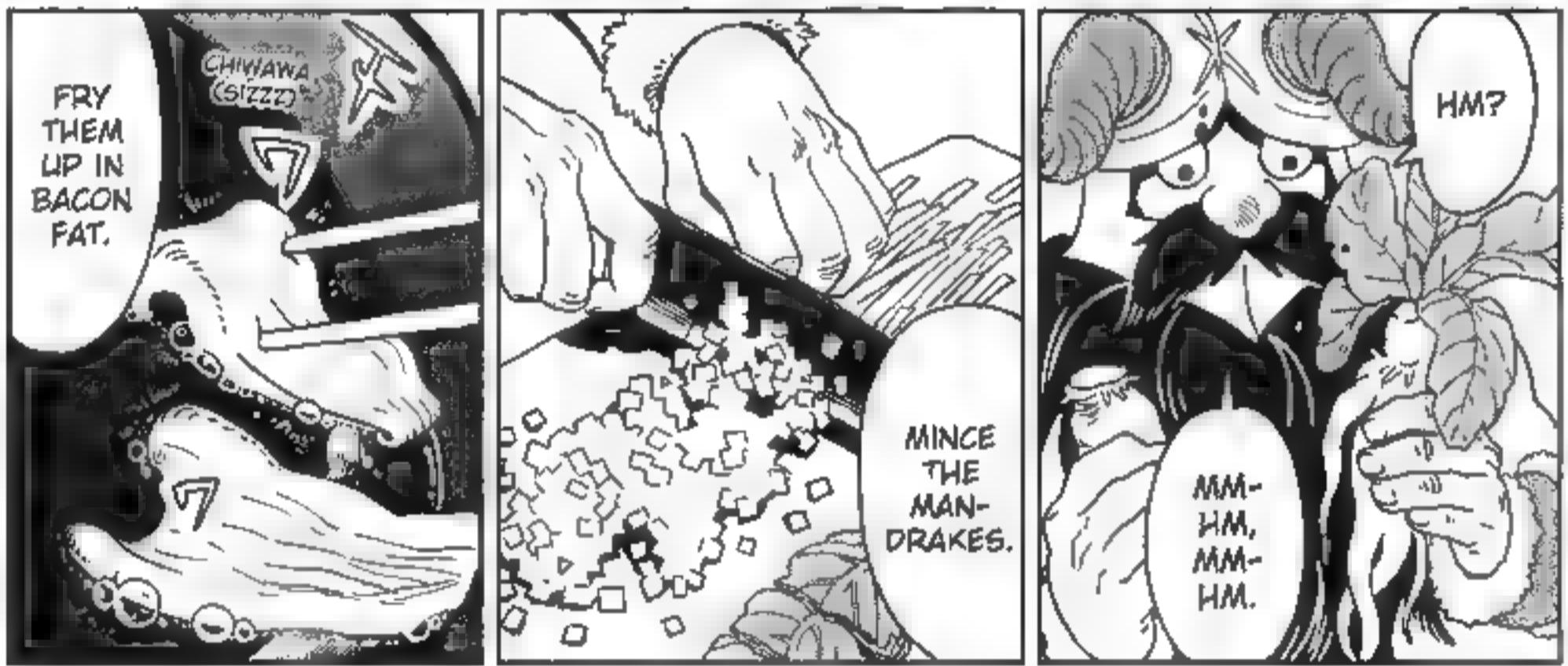
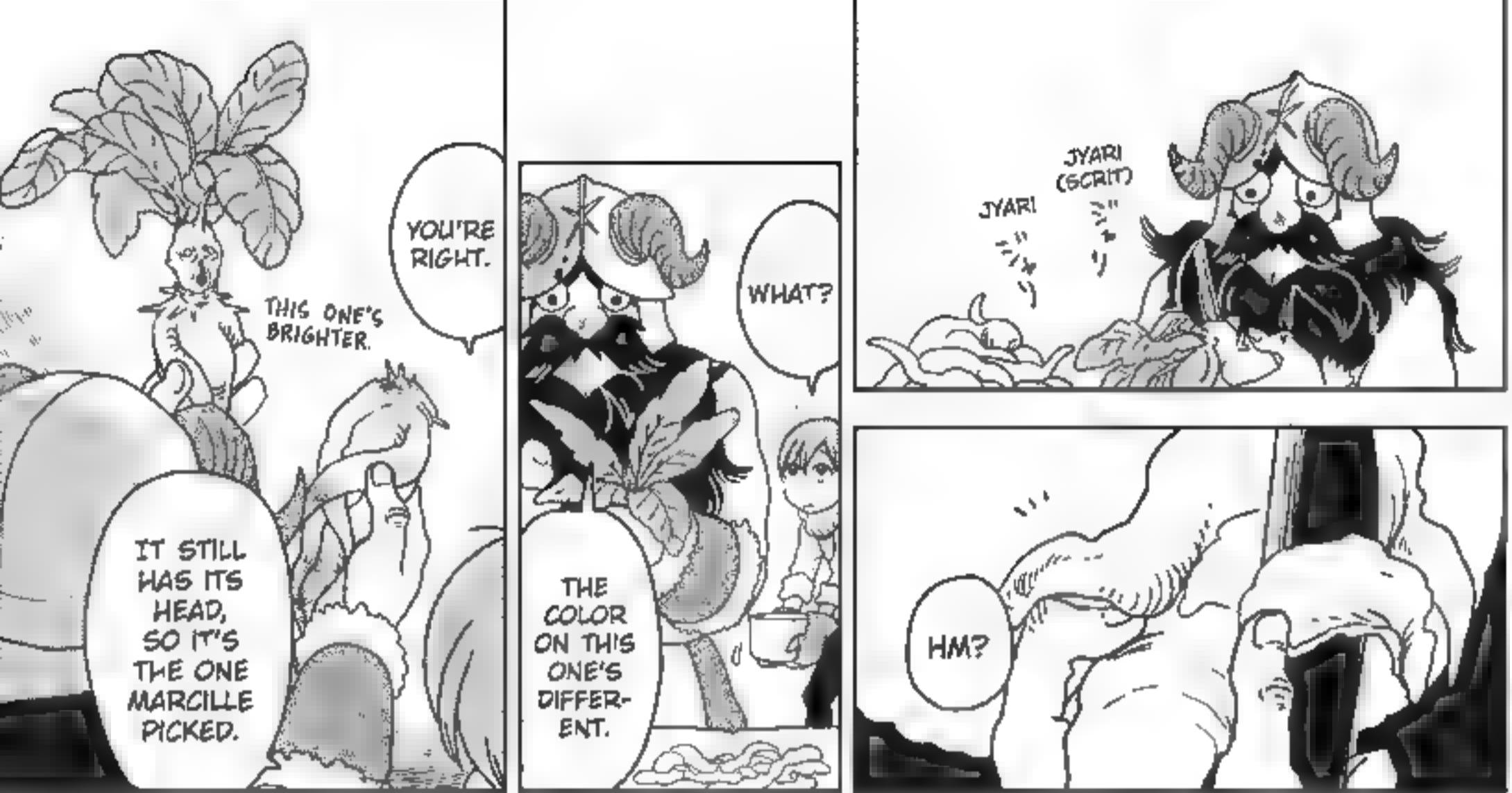
OTHER PEOPLE WILL HANDLE THE THINGS YOU AREN'T GOOD AT.

YOU'RE ALREADY SANE AGAIN!

PUT MORE FEELING INTO IT...

I THINK WE'RE REALLY LUCKY YOU CAME WITH US, MARCILLE.

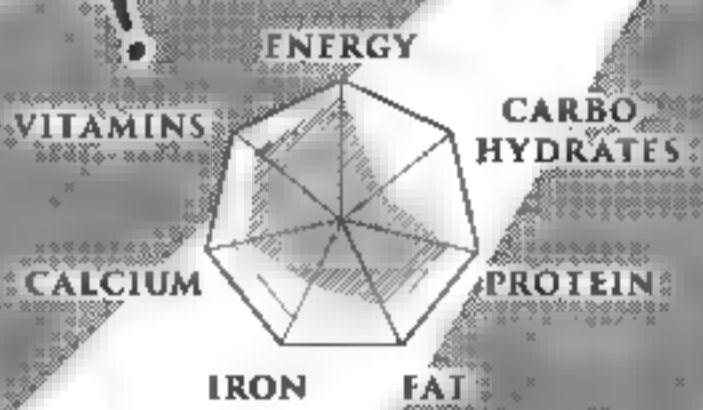




MANDRAKE AND BASILISK OMELET

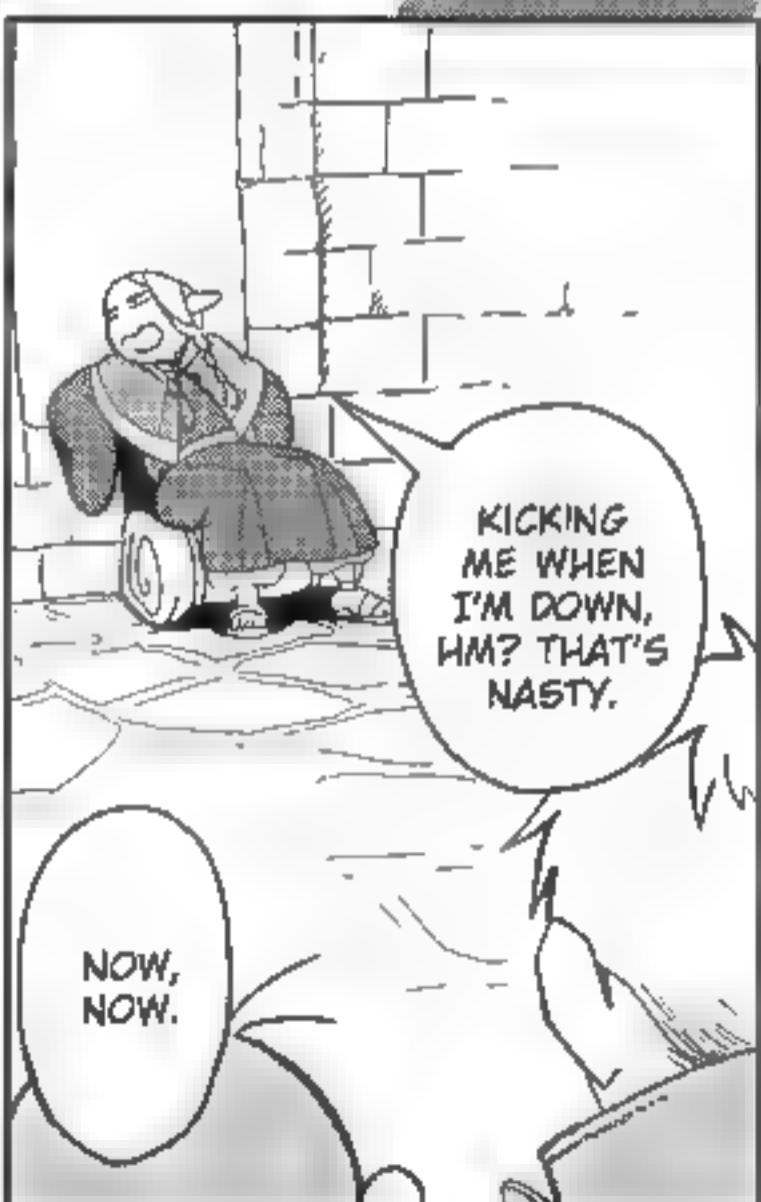
THEY'RE
DONE!

WHOA

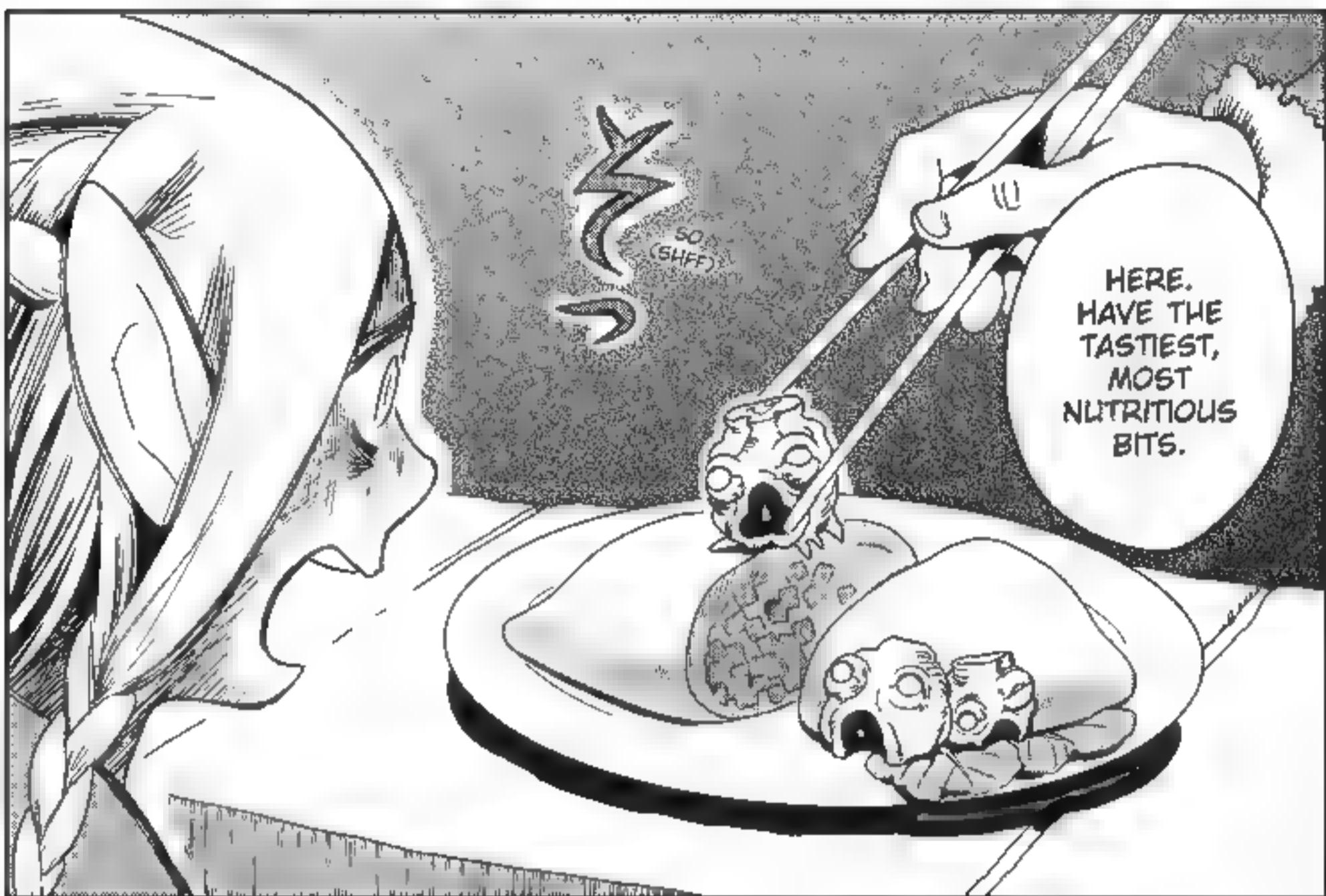


Ingredients (Serves 1)

Mandrake	1 medium
Basilisk bacon	50 g (the nice, fatty stuff)
Basilisk egg	1
Salt and pepper	To taste
Ketchup	To taste



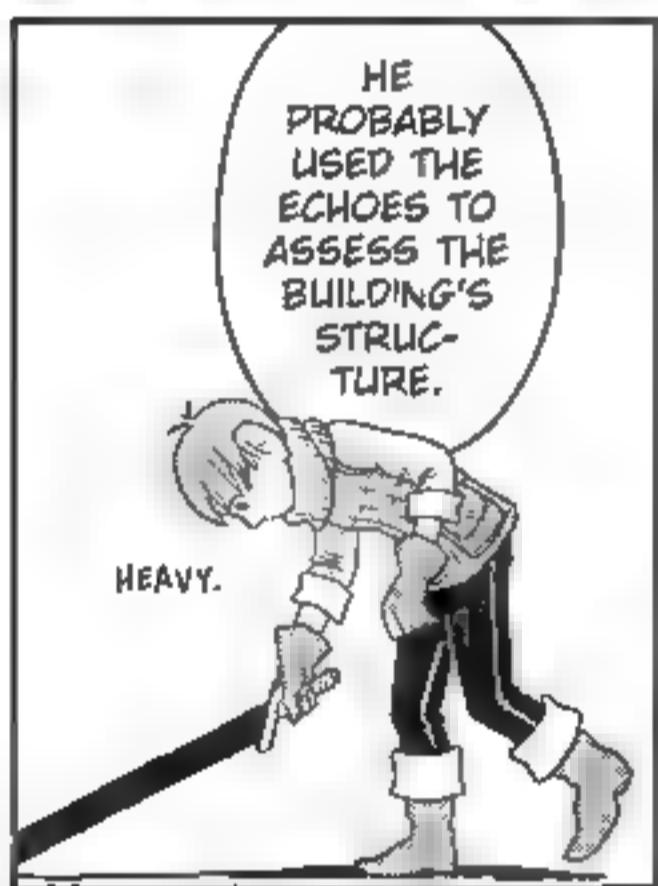


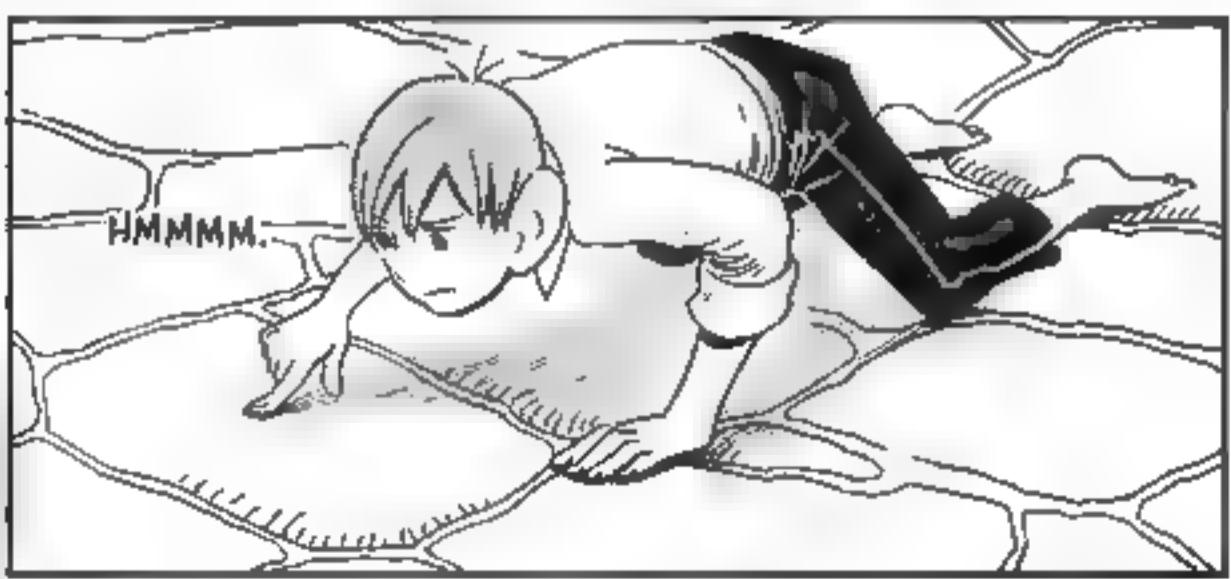
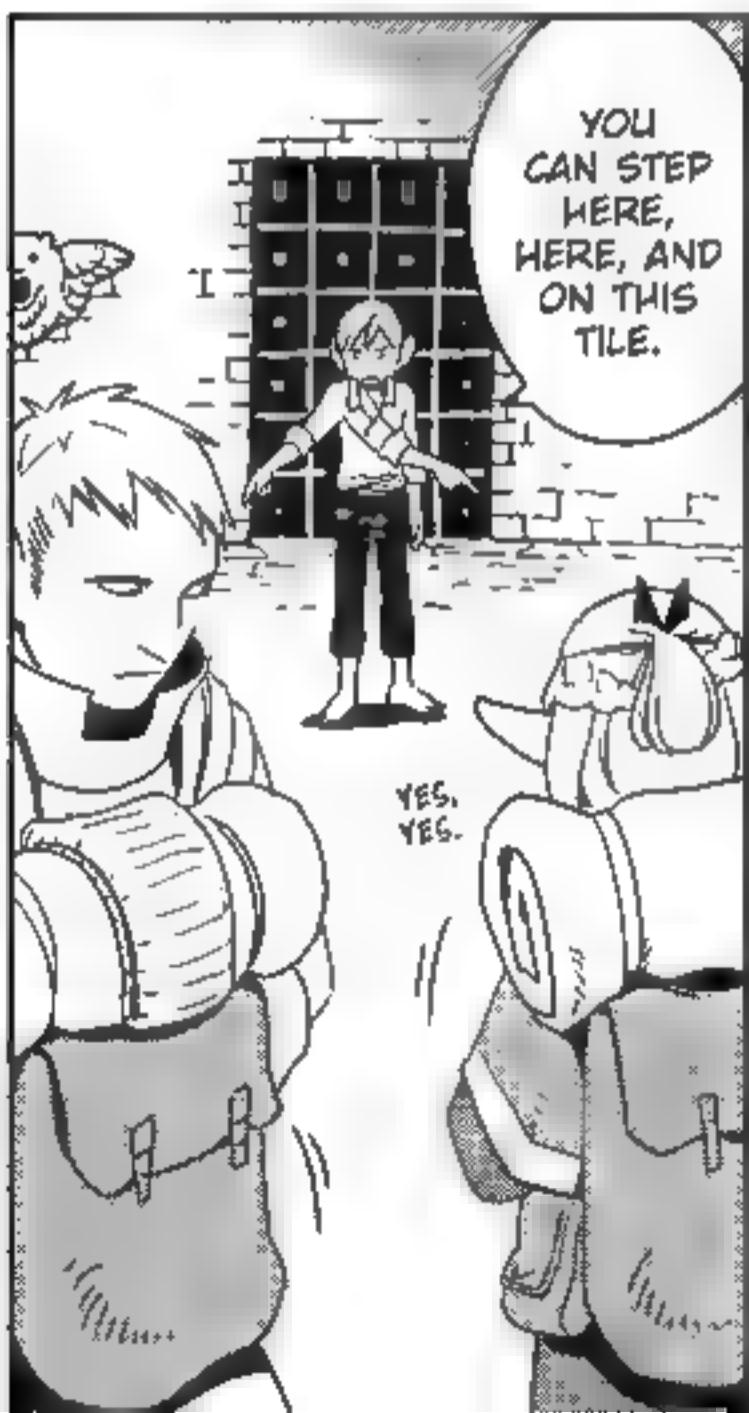


5. KAKIAGE











SOME TRAPS WORK TOGETHER; SOME AFFECT EACH OTHER...

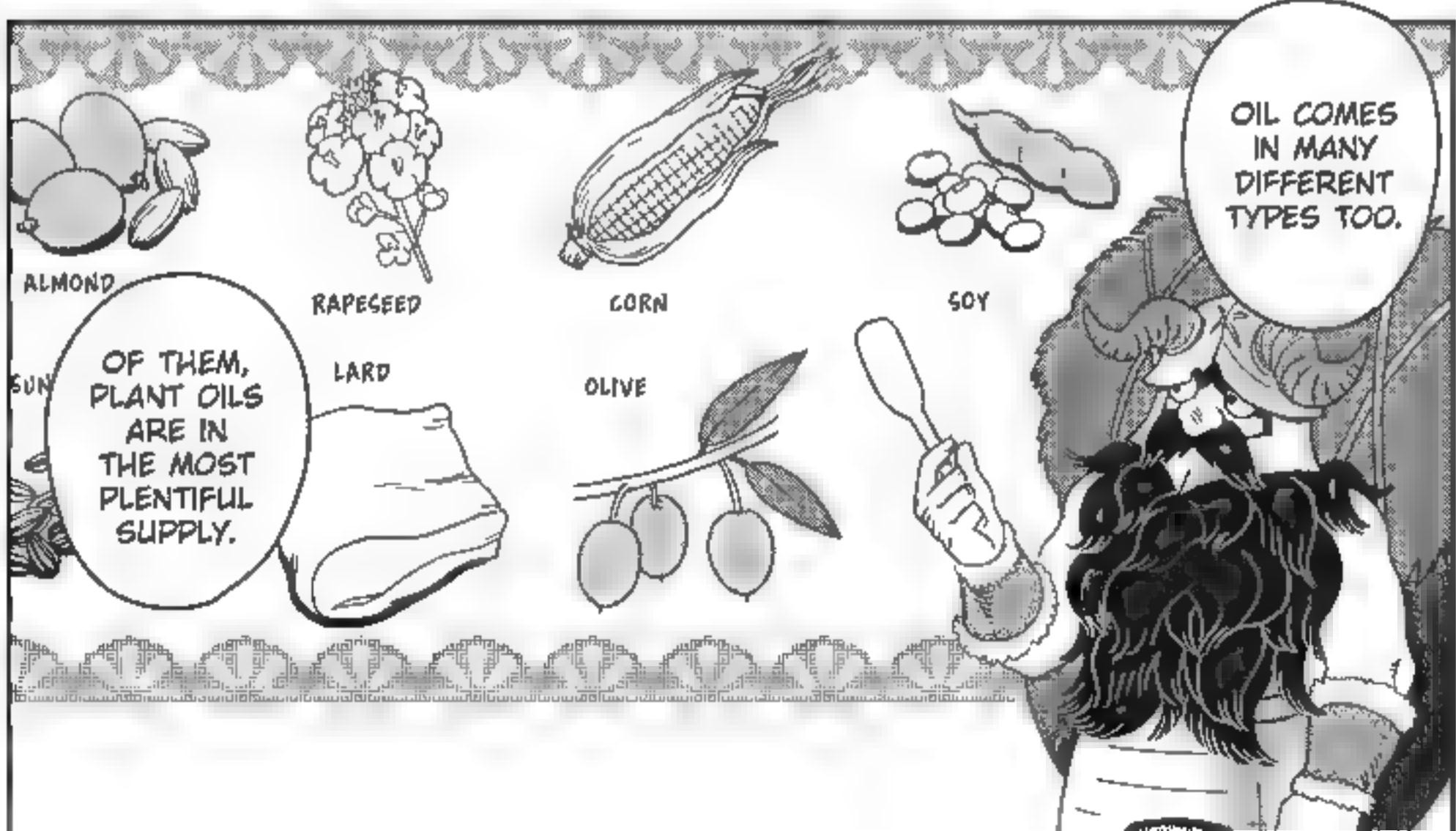
DON'T CAUSE ME TROUBLE! DON'T TREAT THIS LIGHTLY!!

NOW IS NOT THE TIME!!

I DON'T LIKE THIS FIDDLY STUFF.



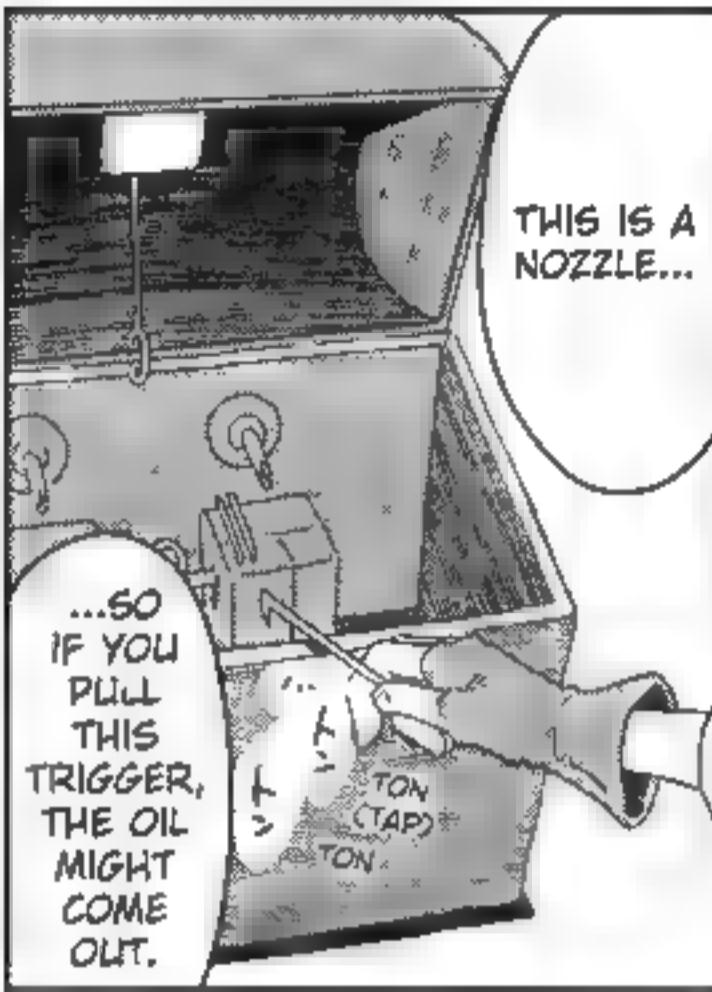




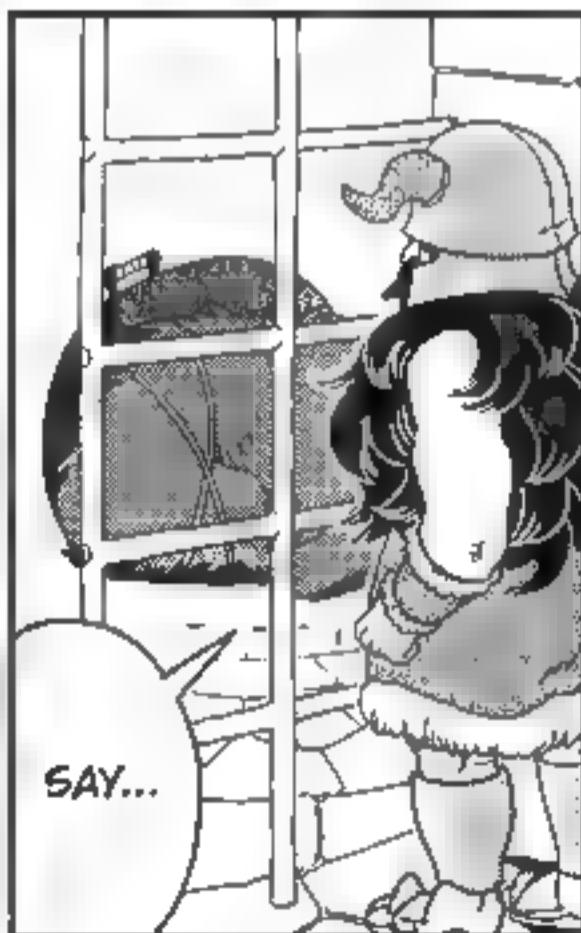
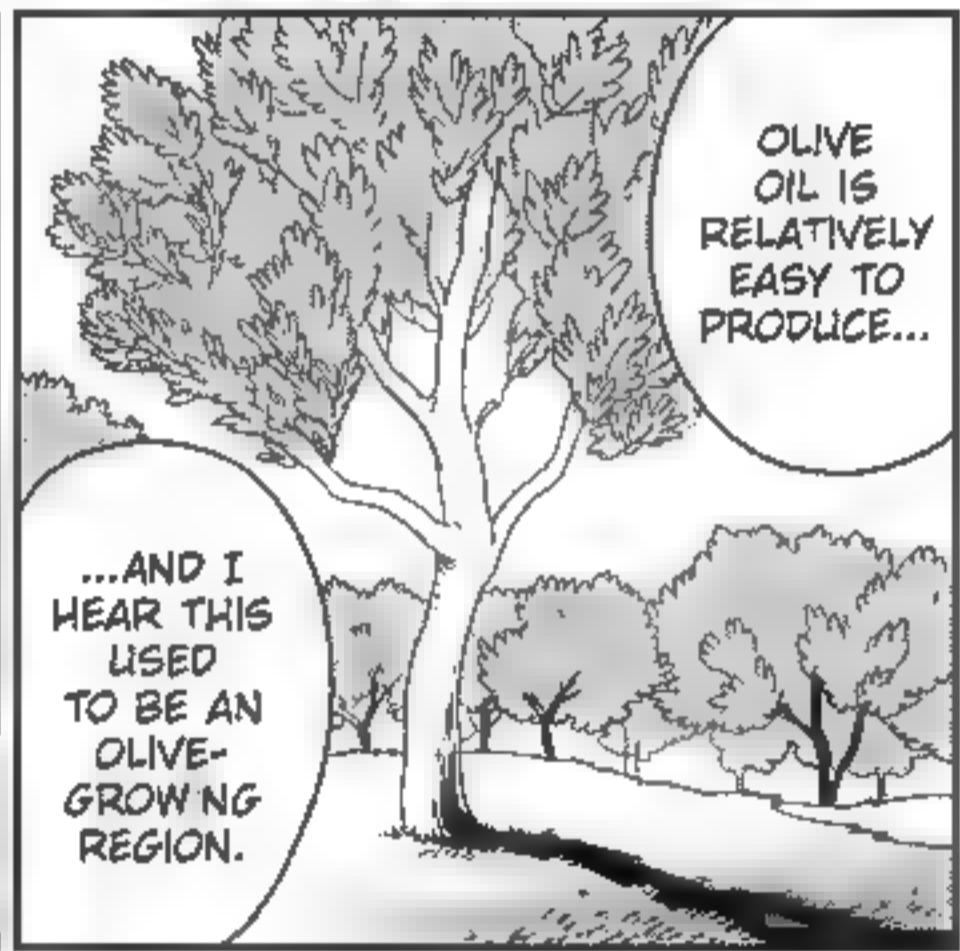








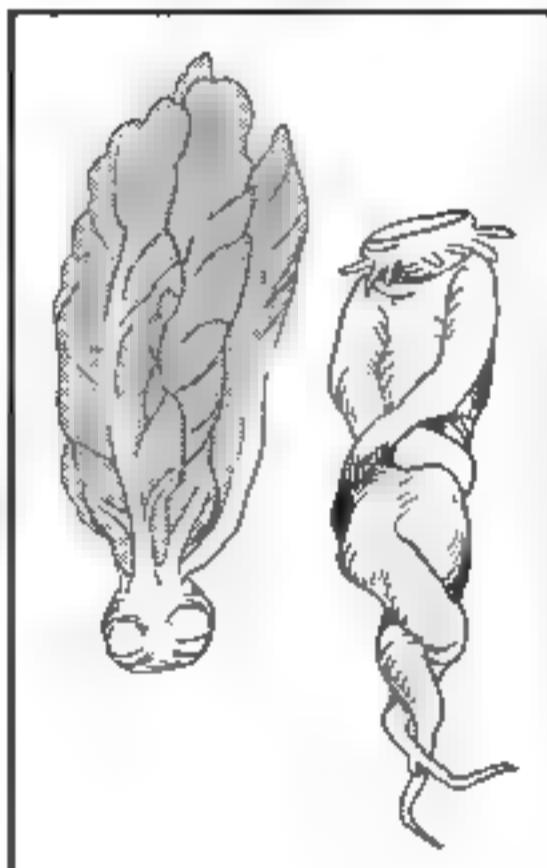
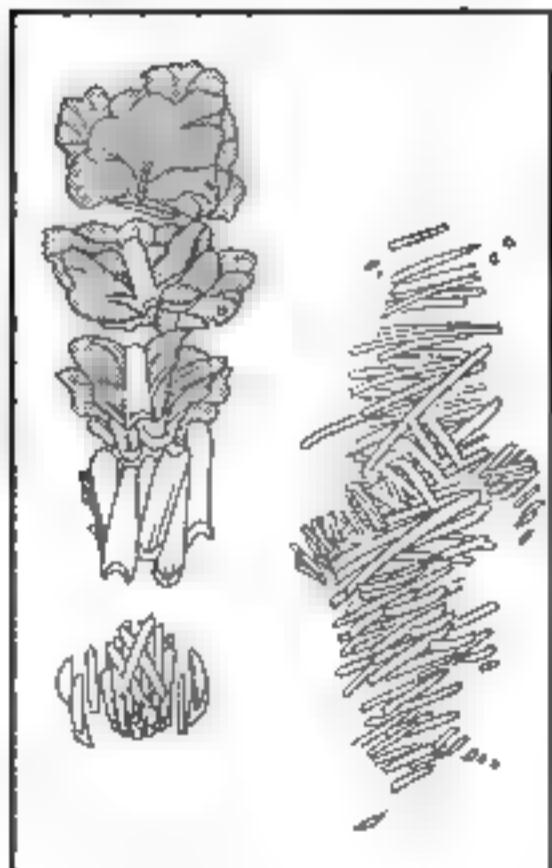
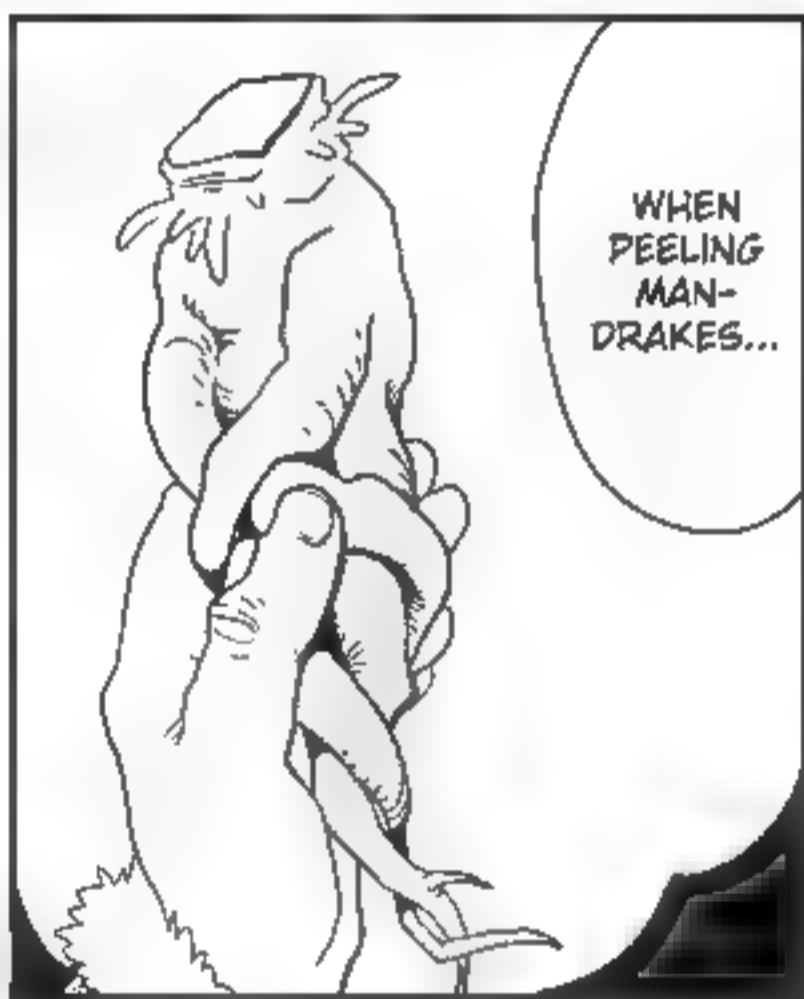
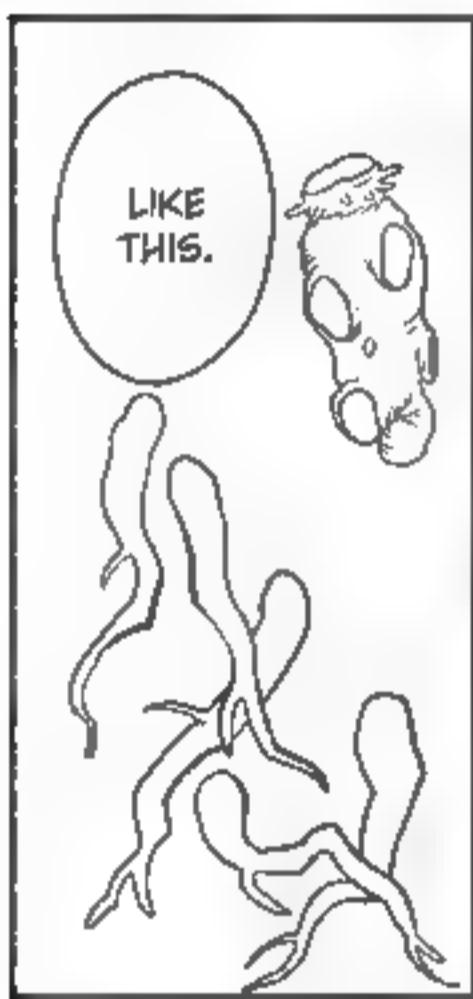
















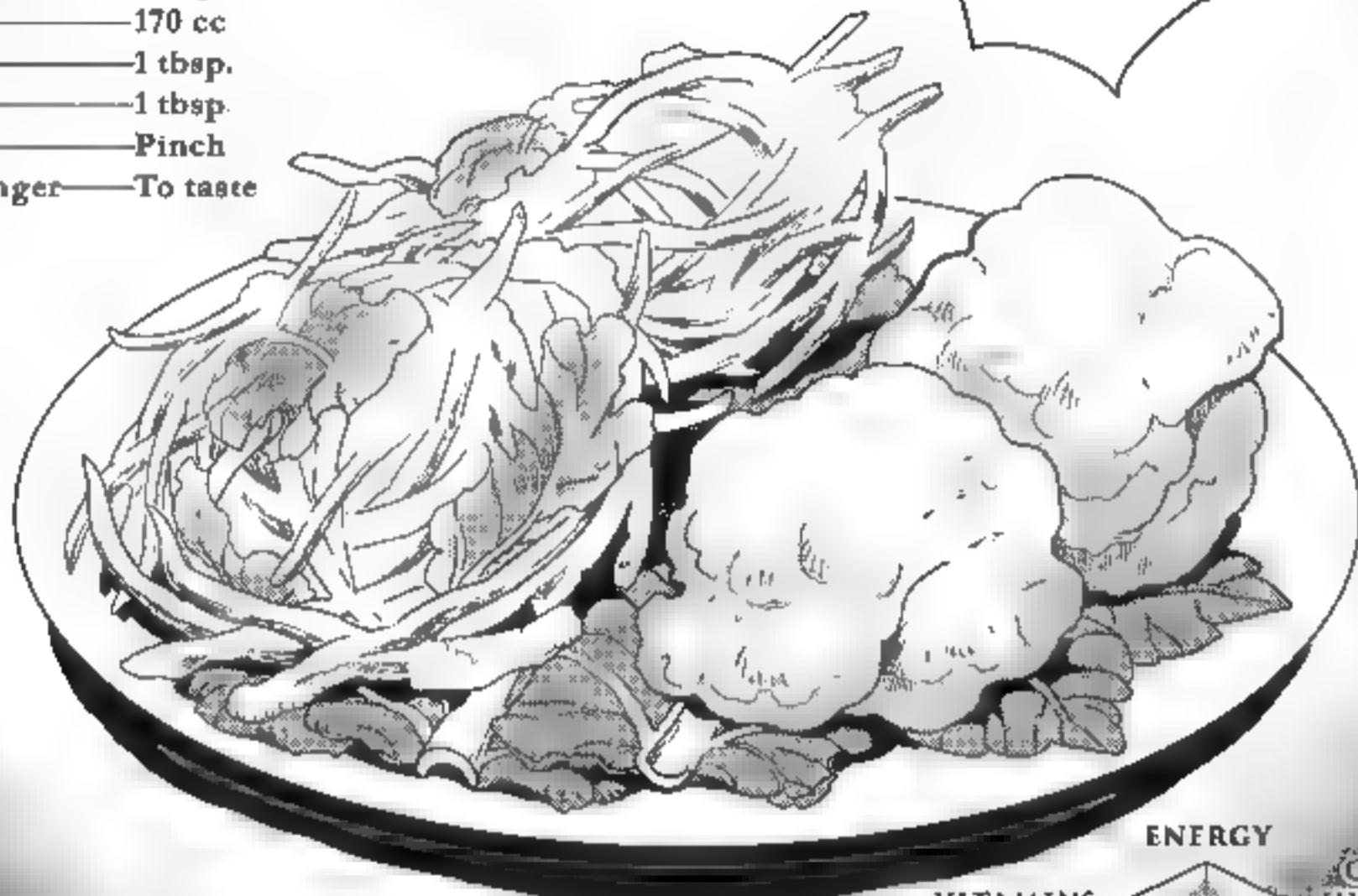


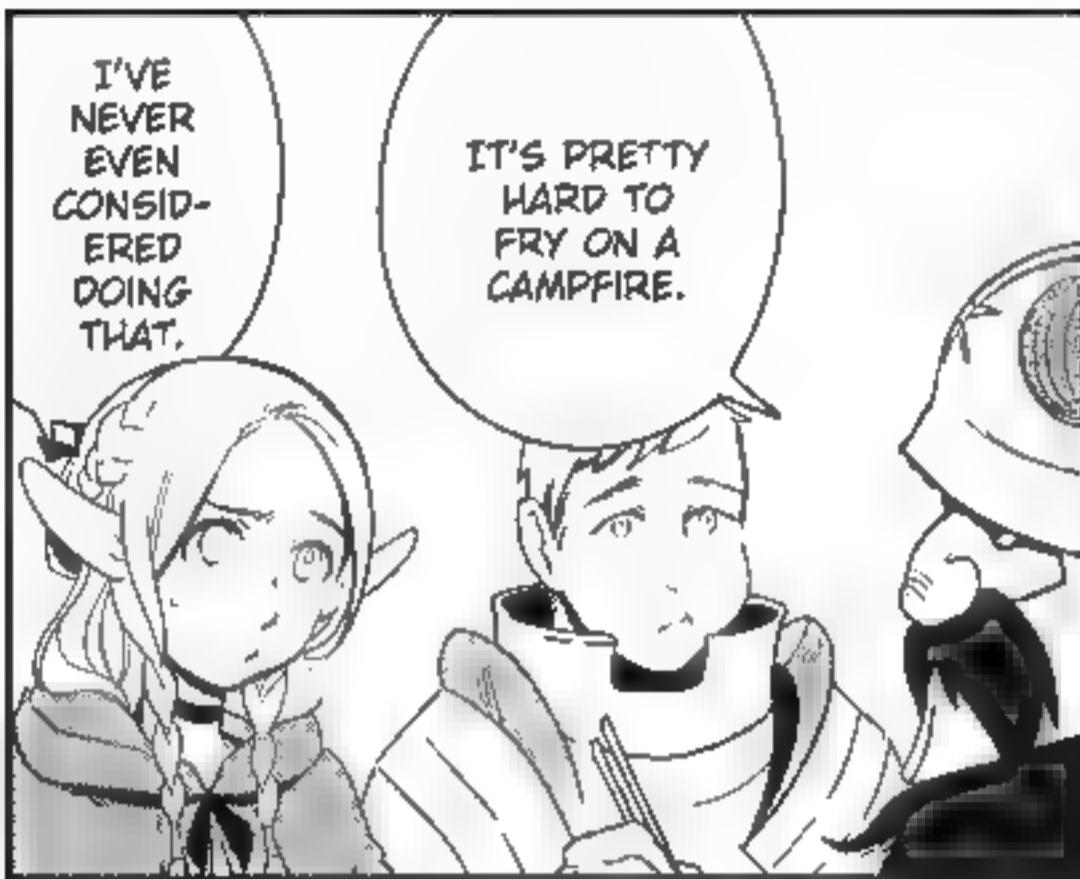
MANDRAKE KAKIAGE AND BIG BAT TEMPURA

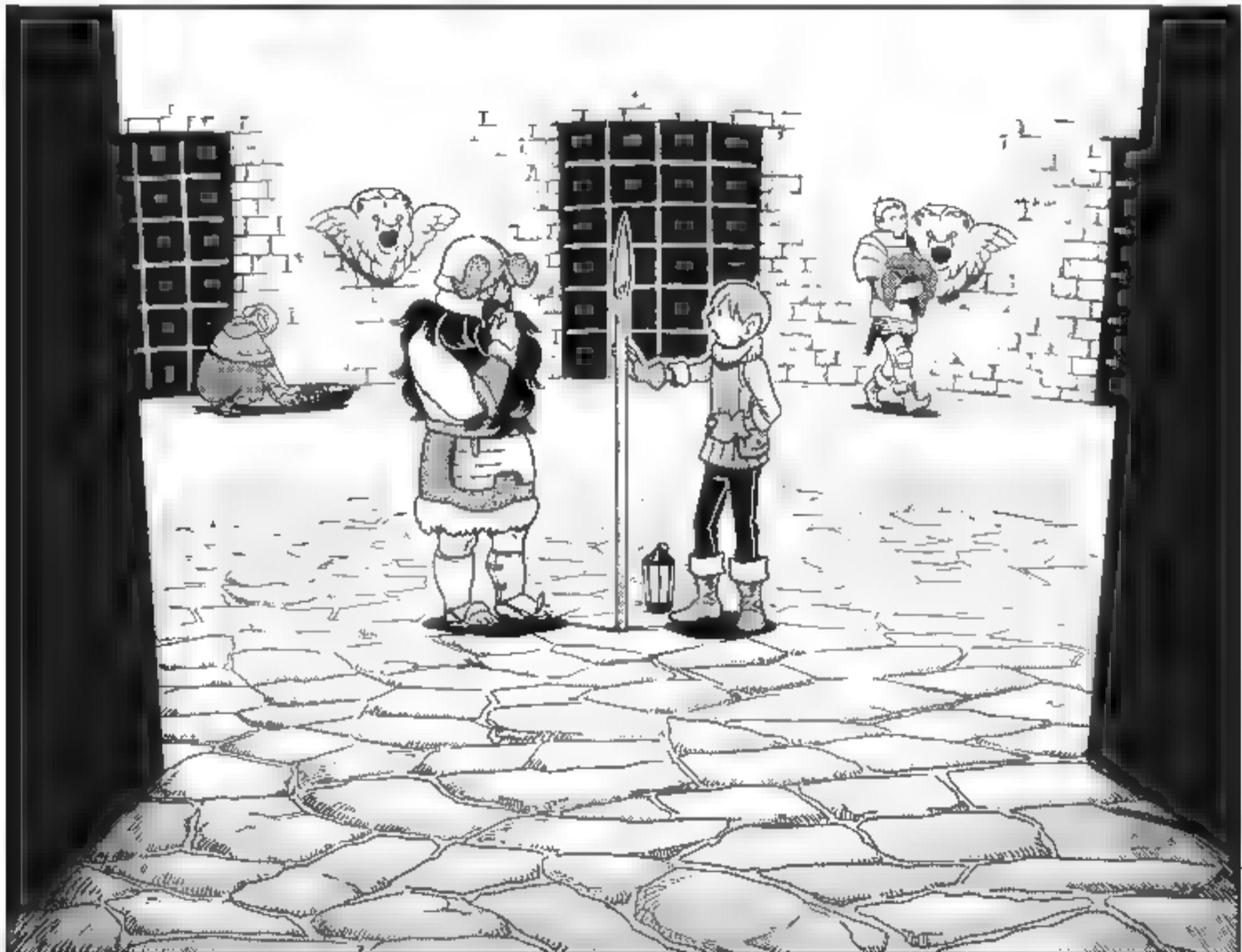
Ingredients (Serves 4)

Mandrake — 3 medium
Big bat breast meat — 400 g
Basilisk egg — 1
Soft flour — 150 g
Water — 170 cc
Soy sauce — 1 tbsp.
Sake — 1 tbsp.
Salt — Pinch
Garlic and ginger — To taste

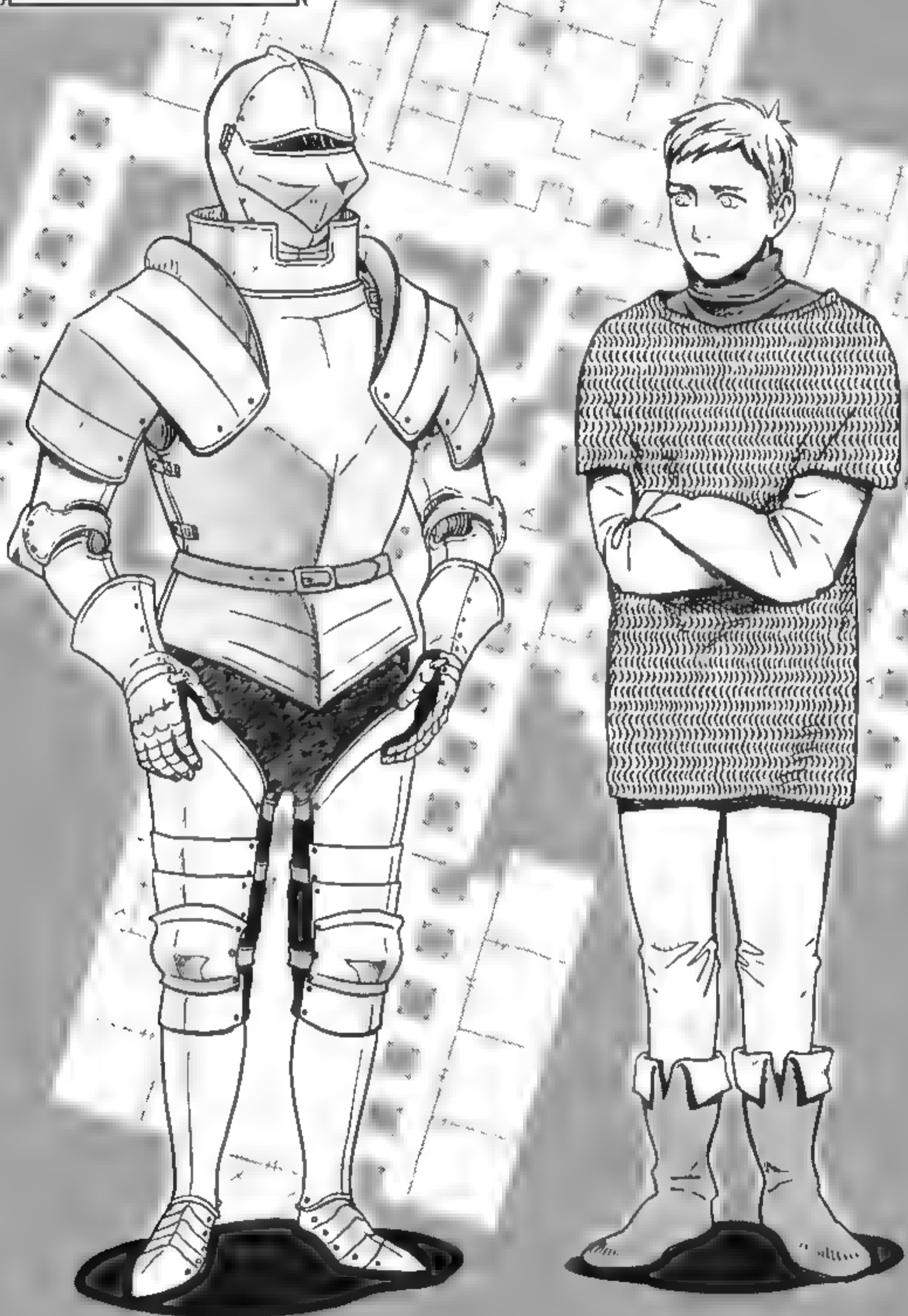
IT'S
DONE!

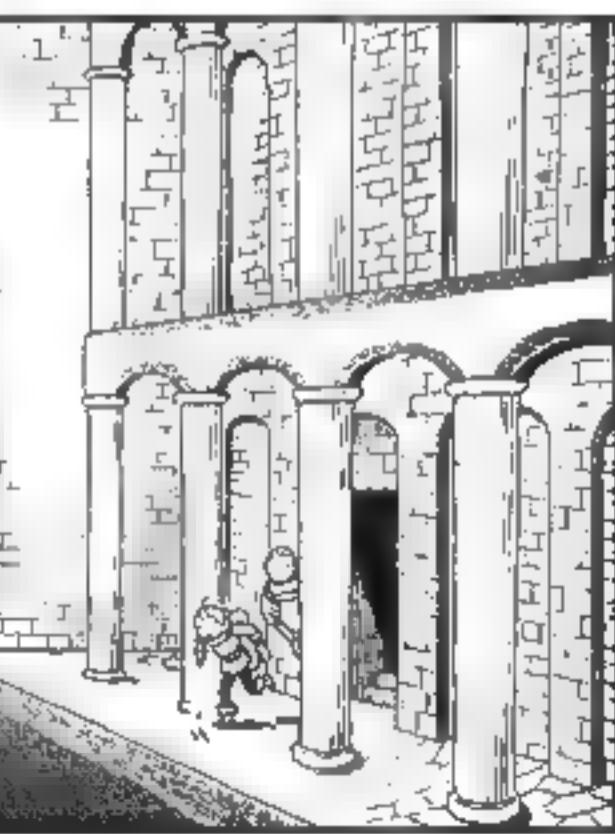
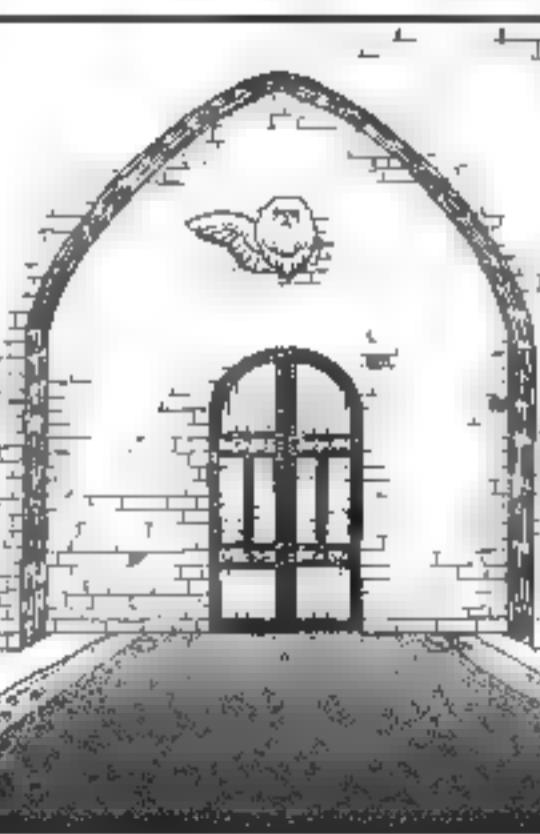
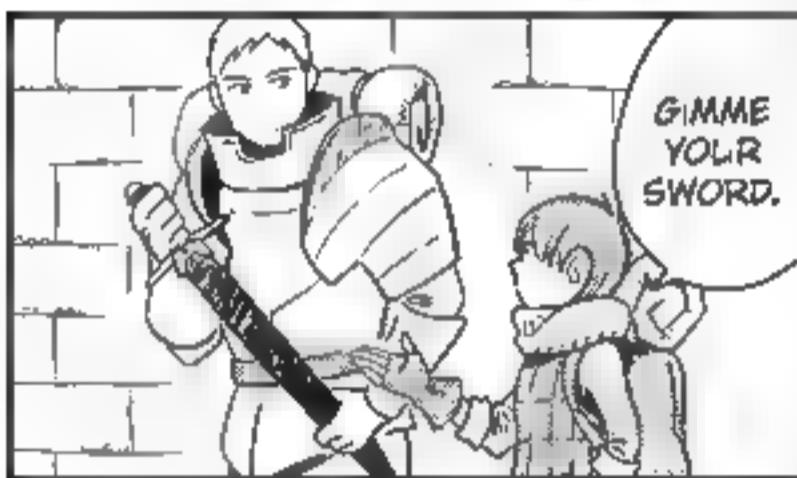
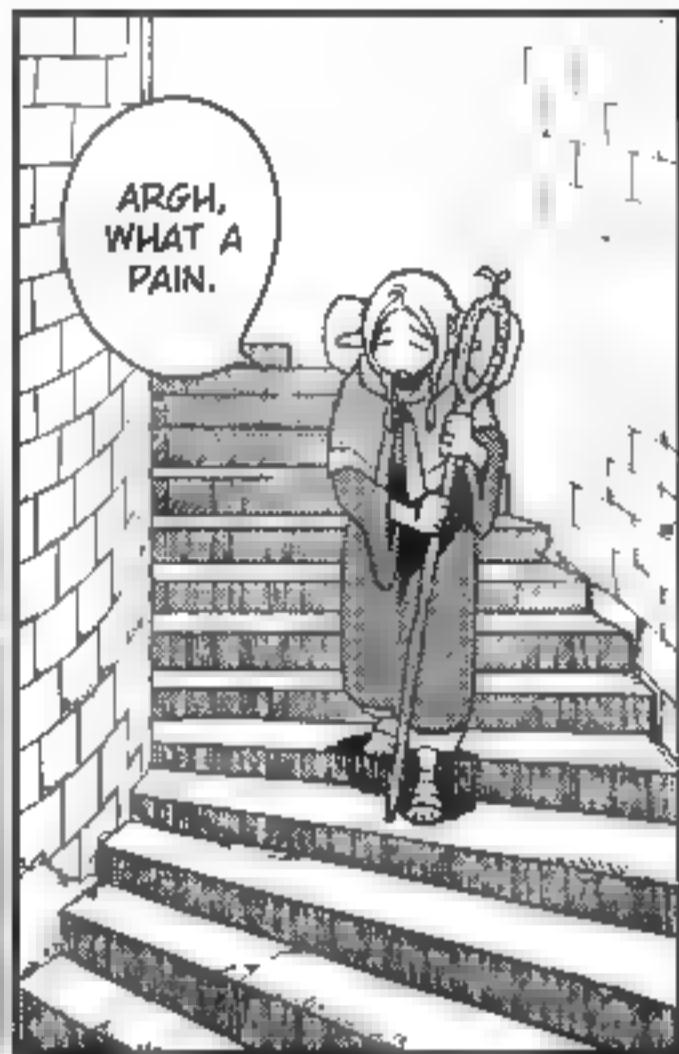
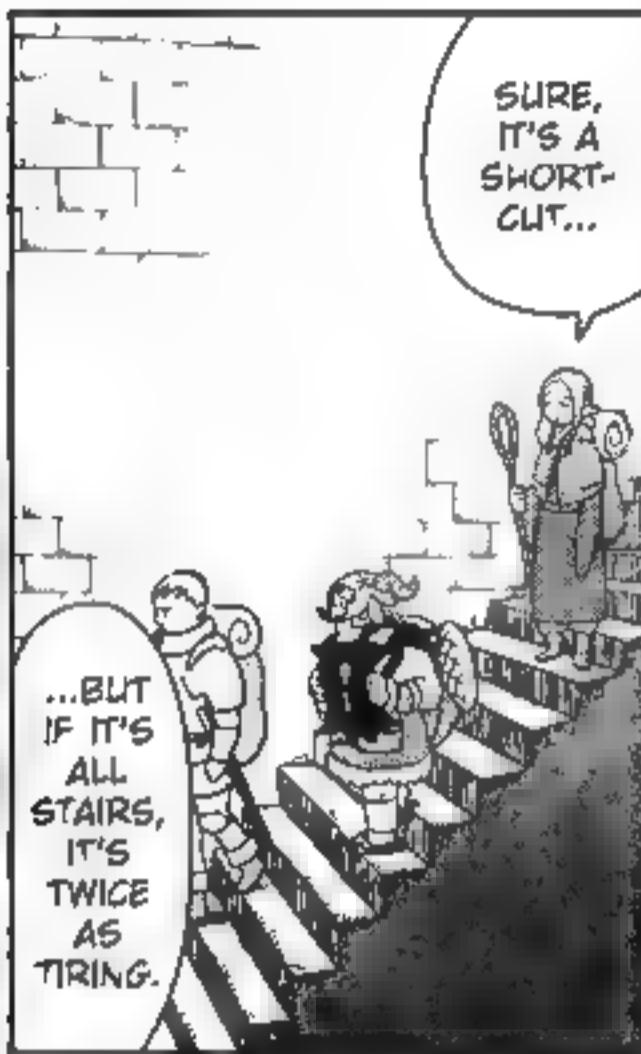






6. LIVING ARMOR -1-

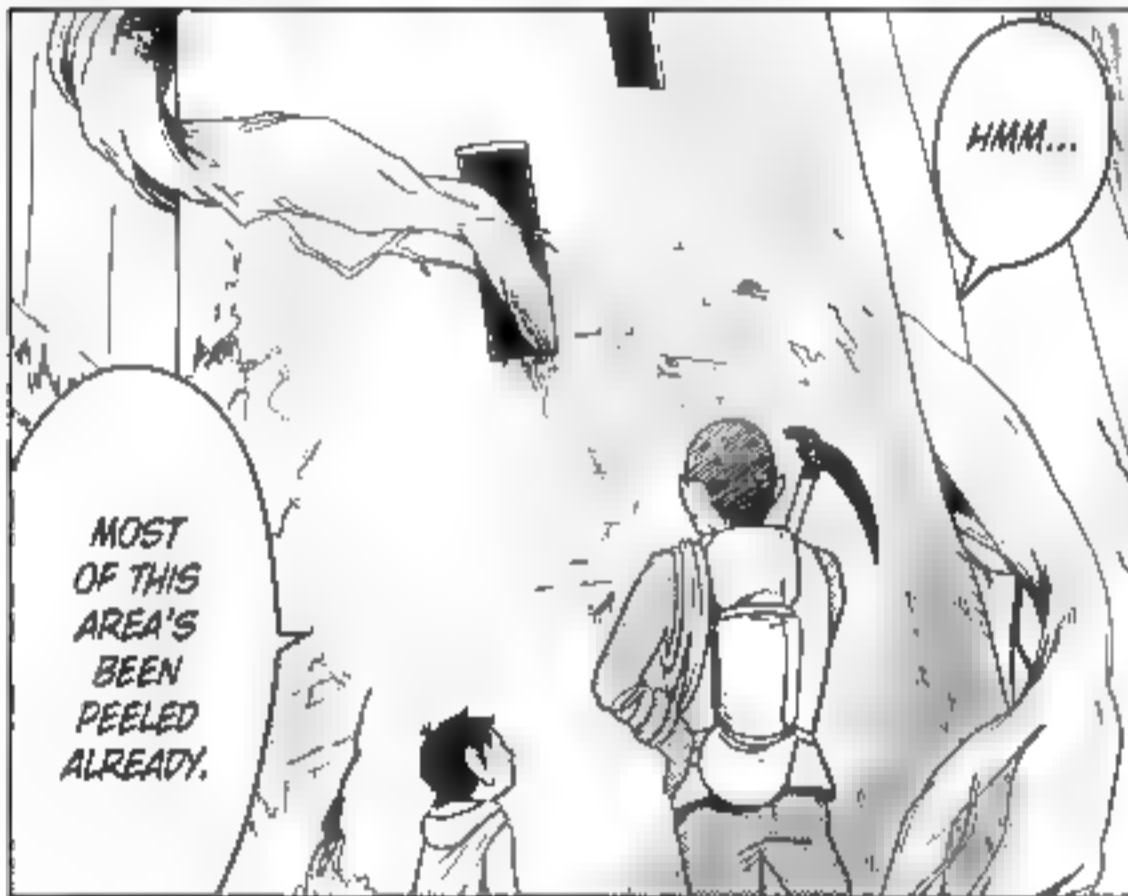


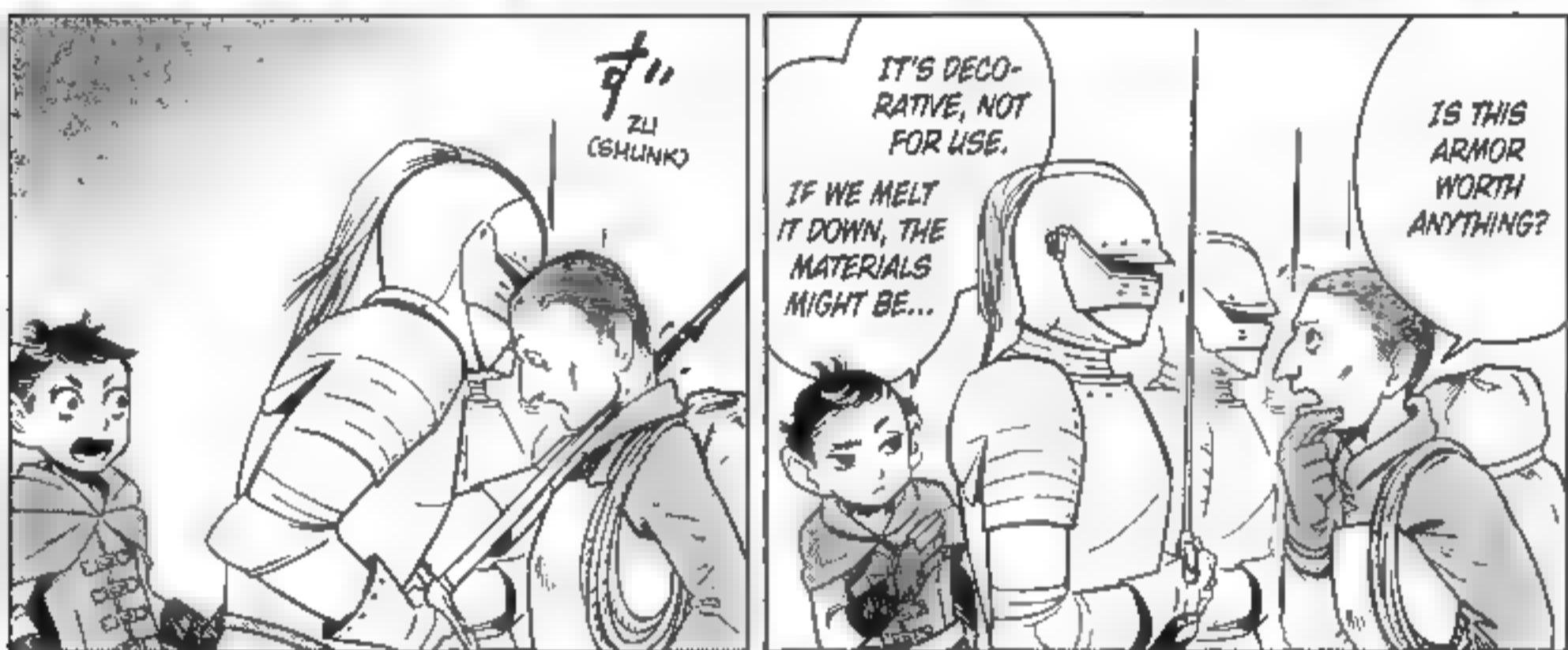
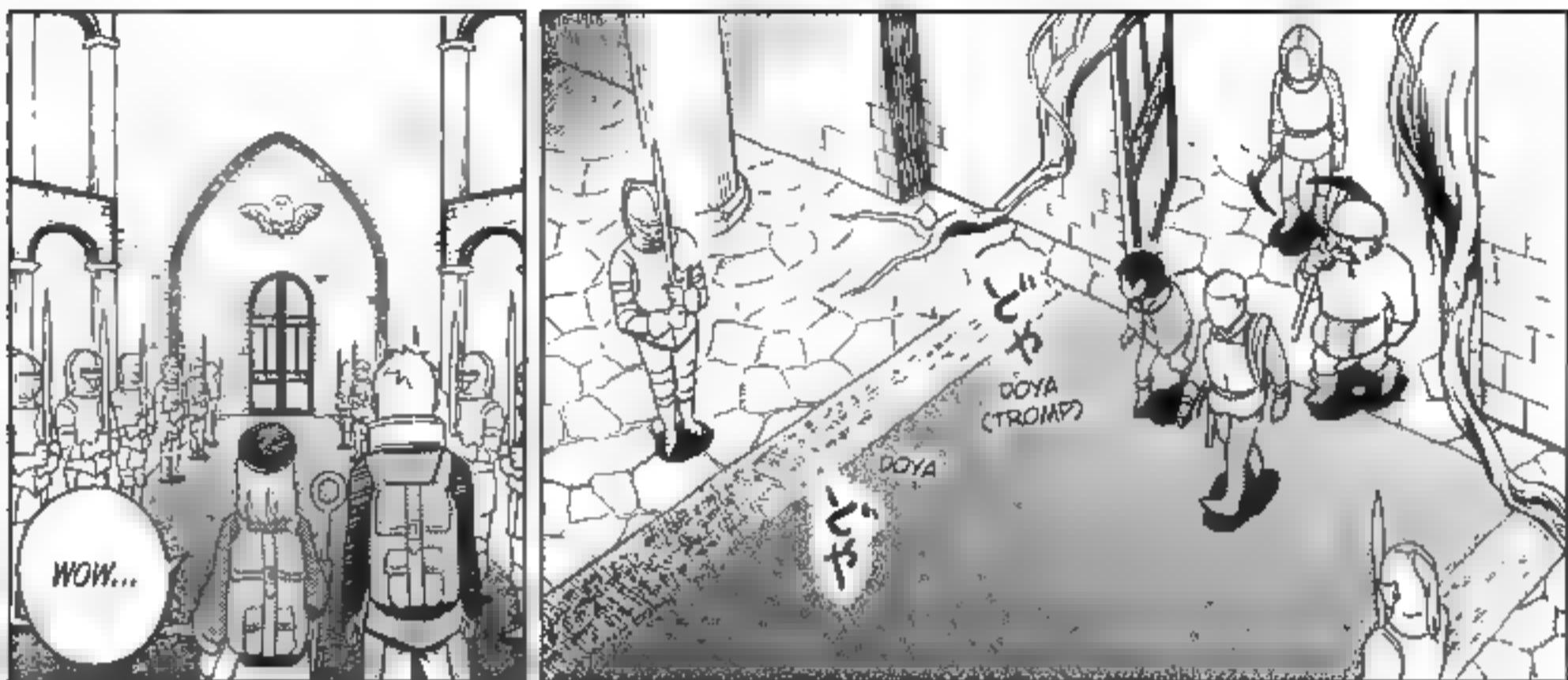


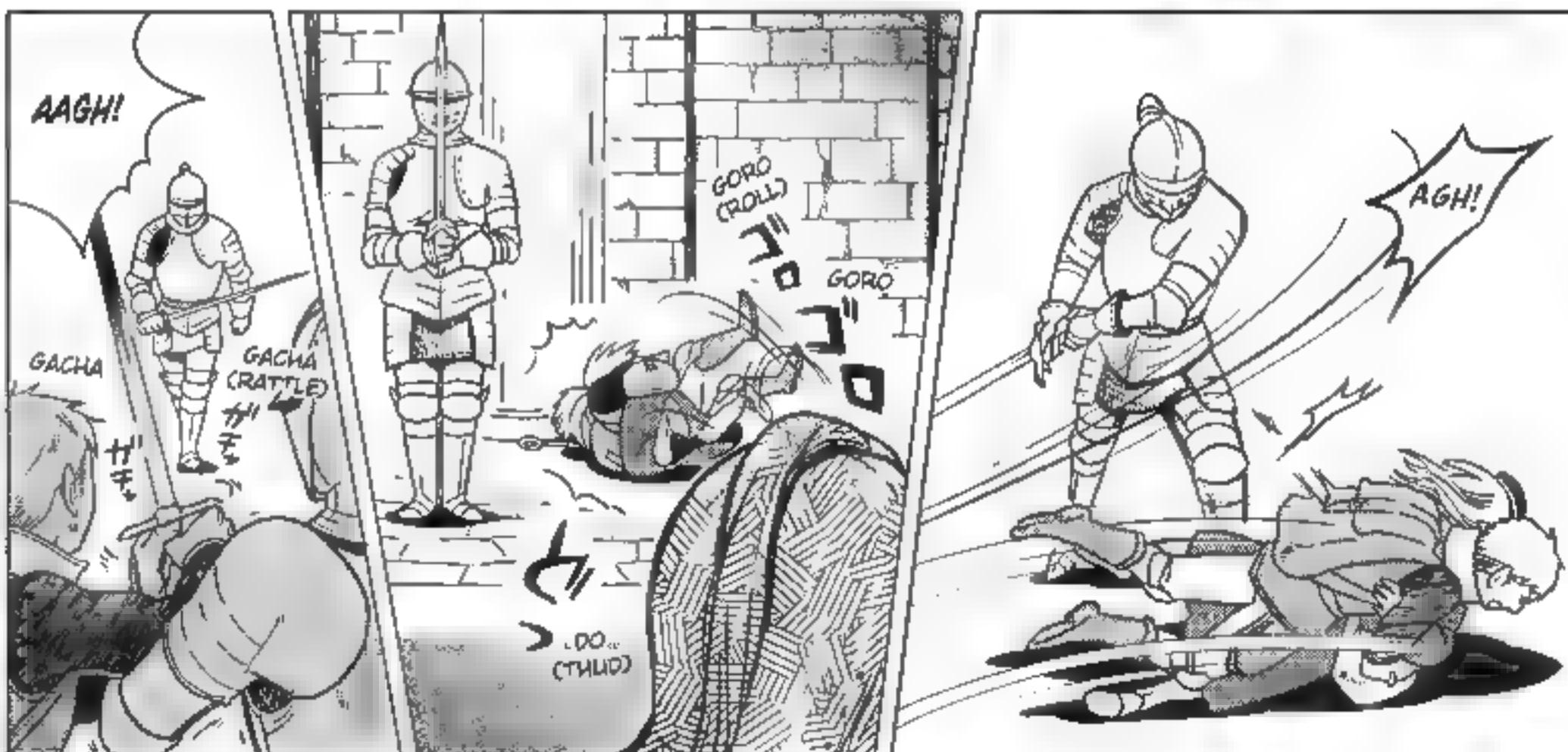
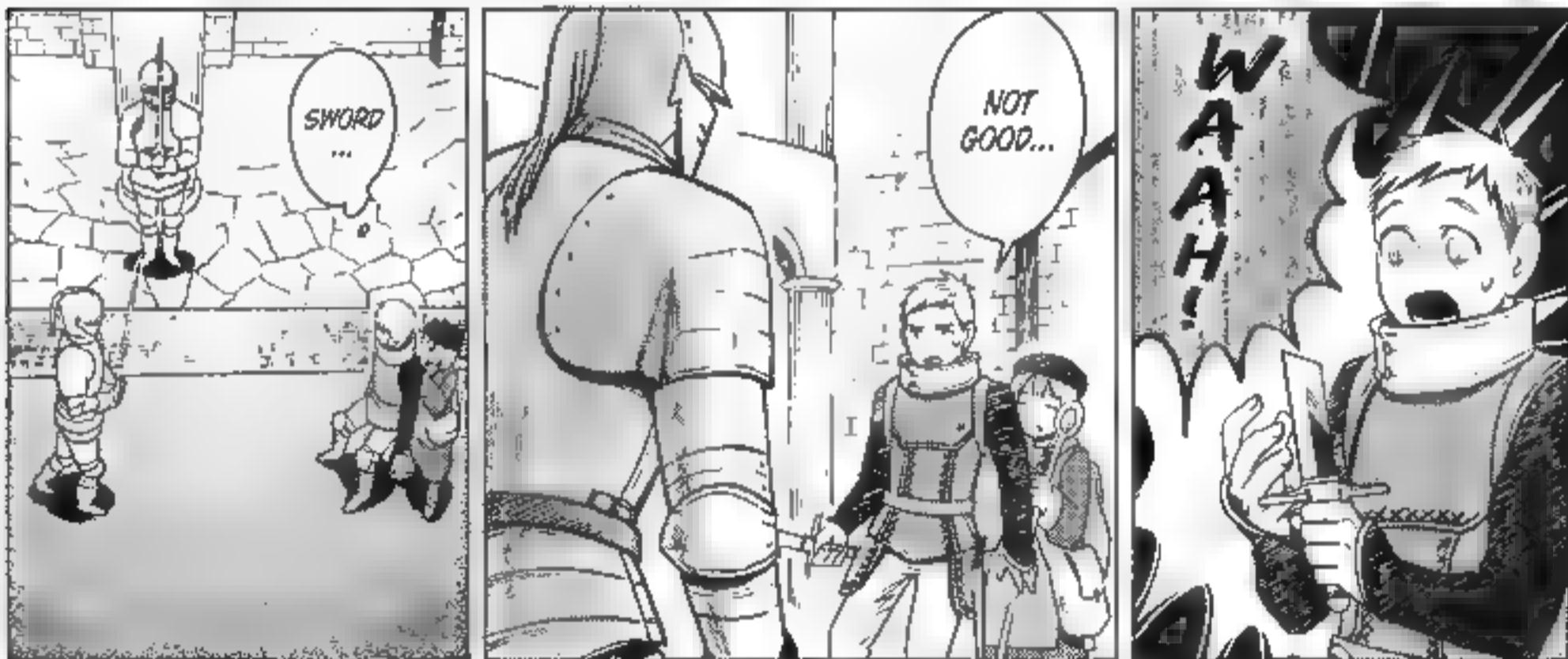
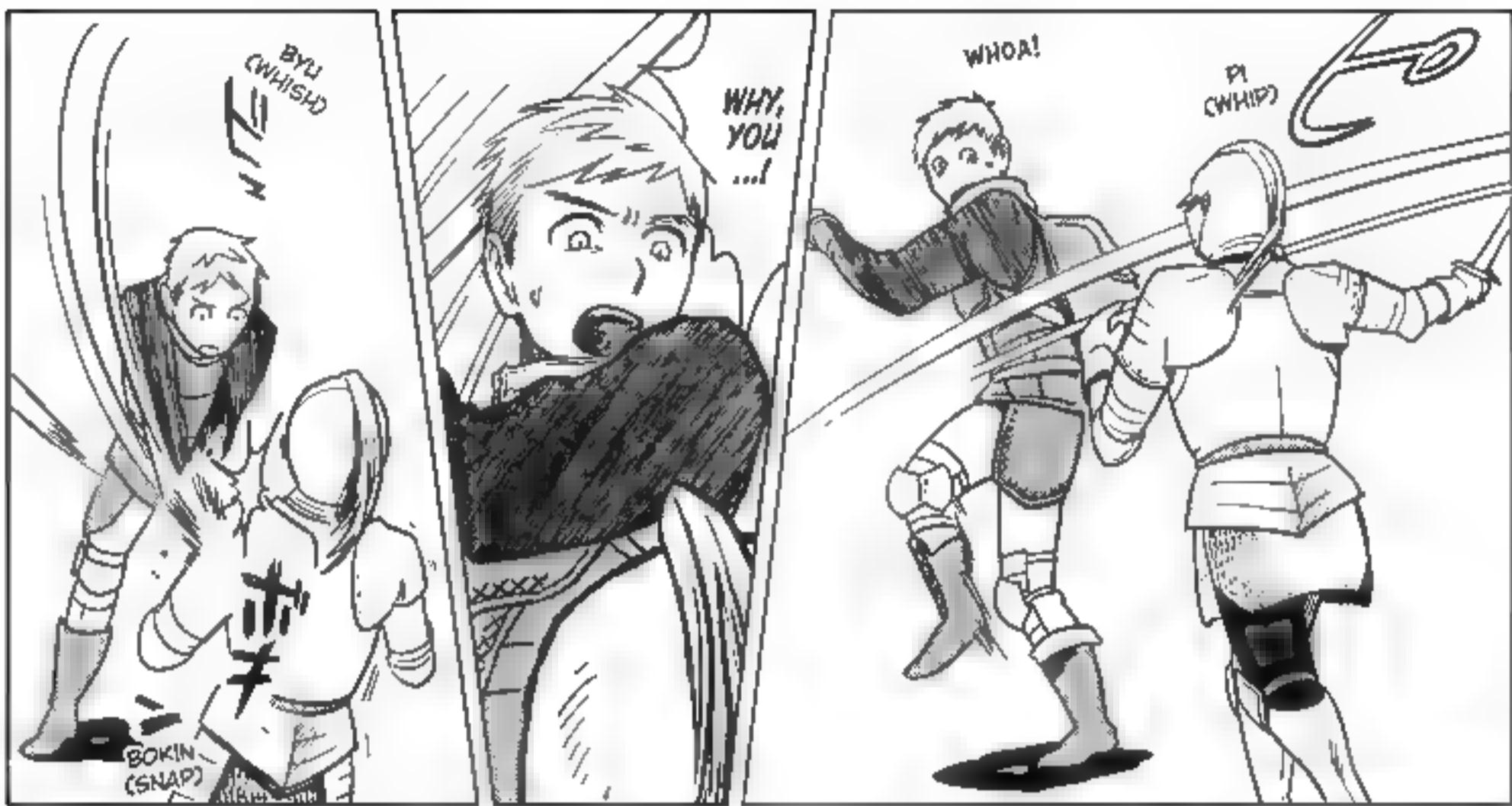


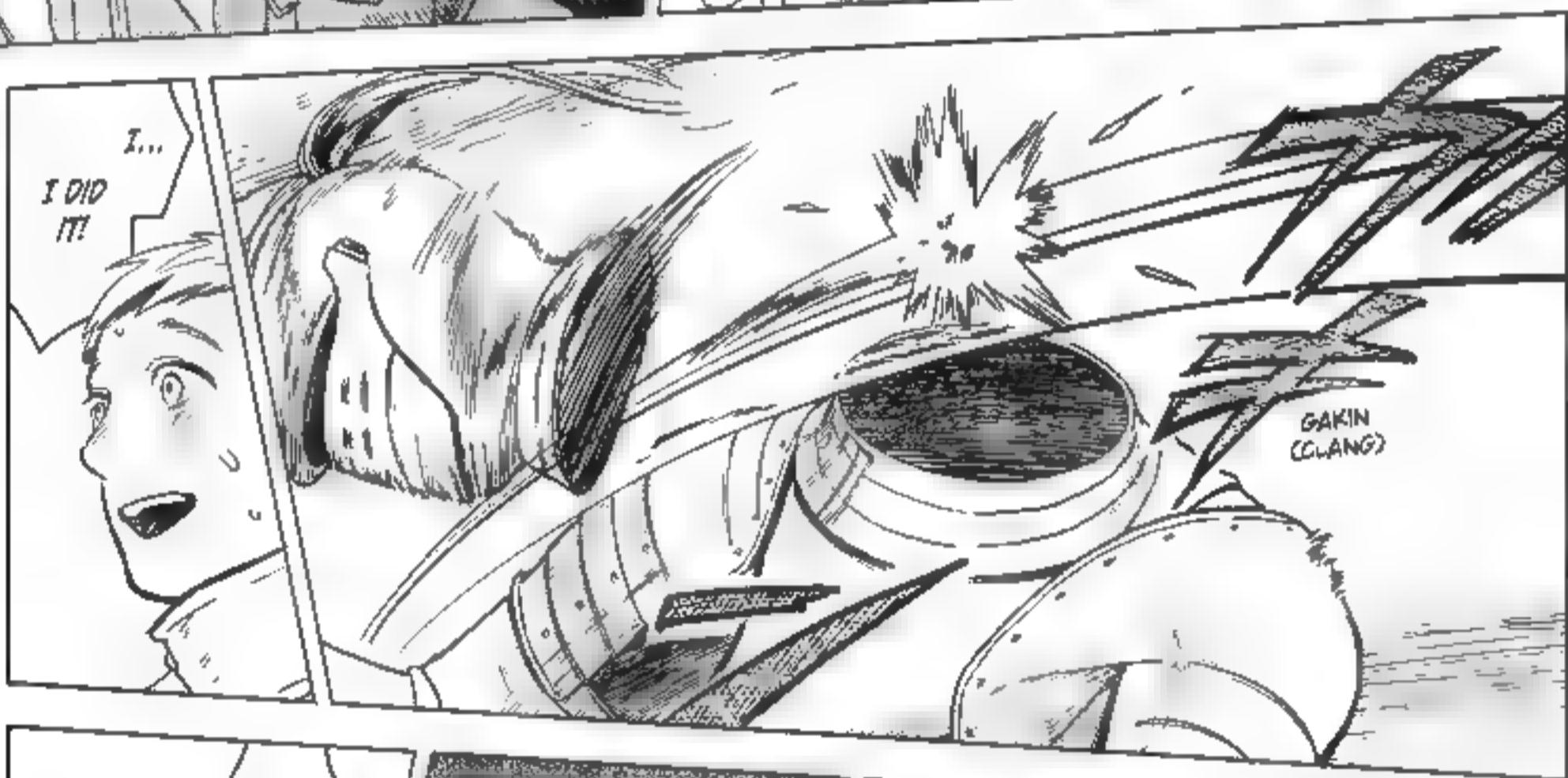
SFX: GURA (WOBBLE) GURA

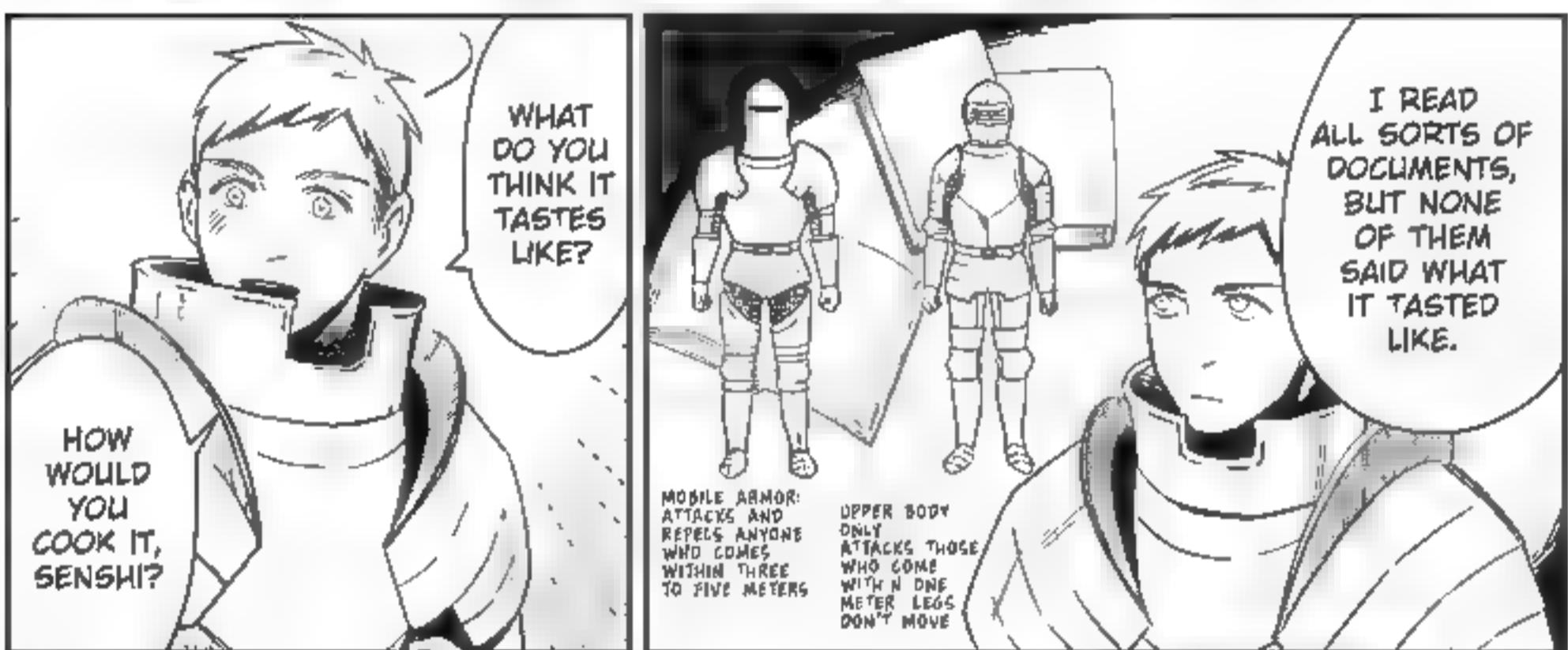
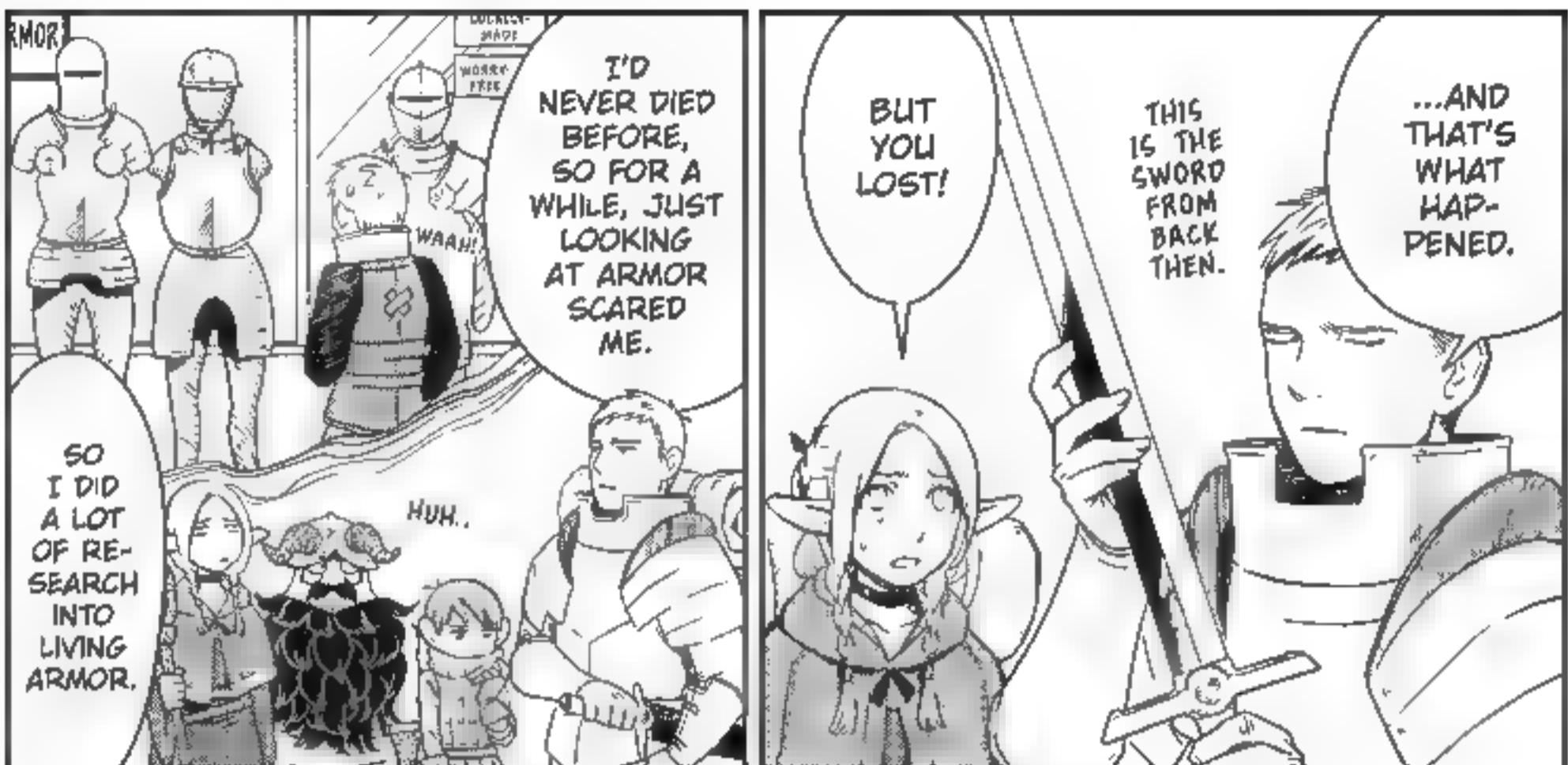


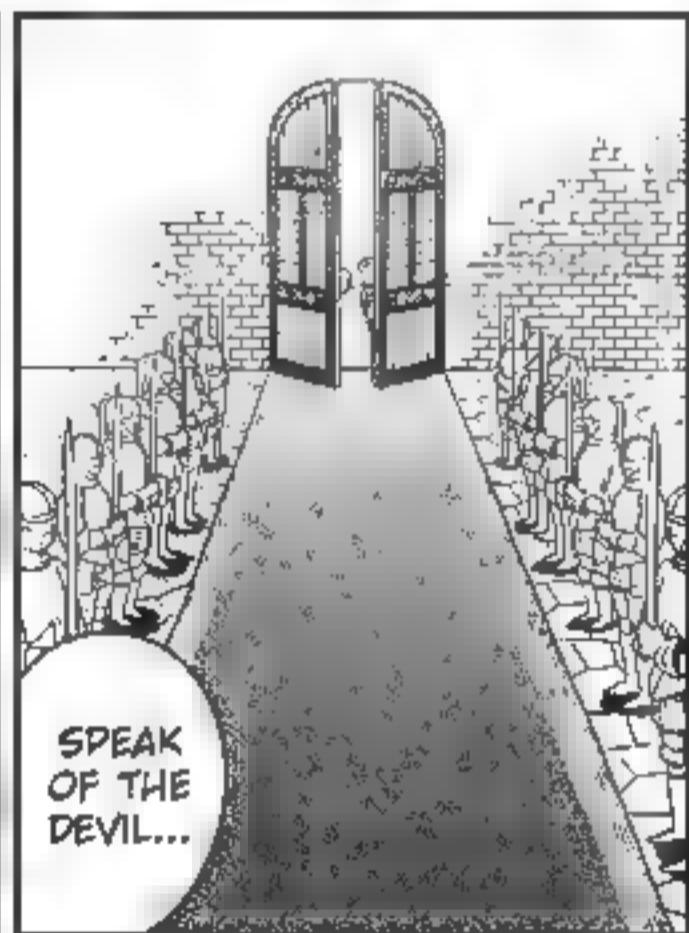
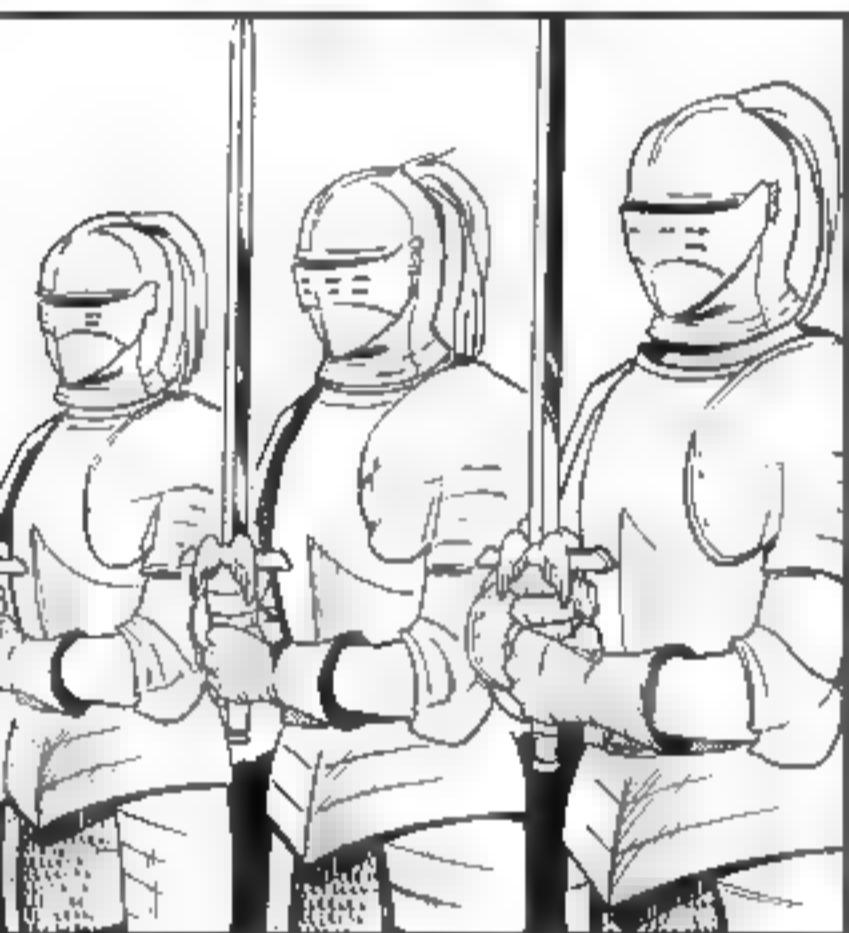


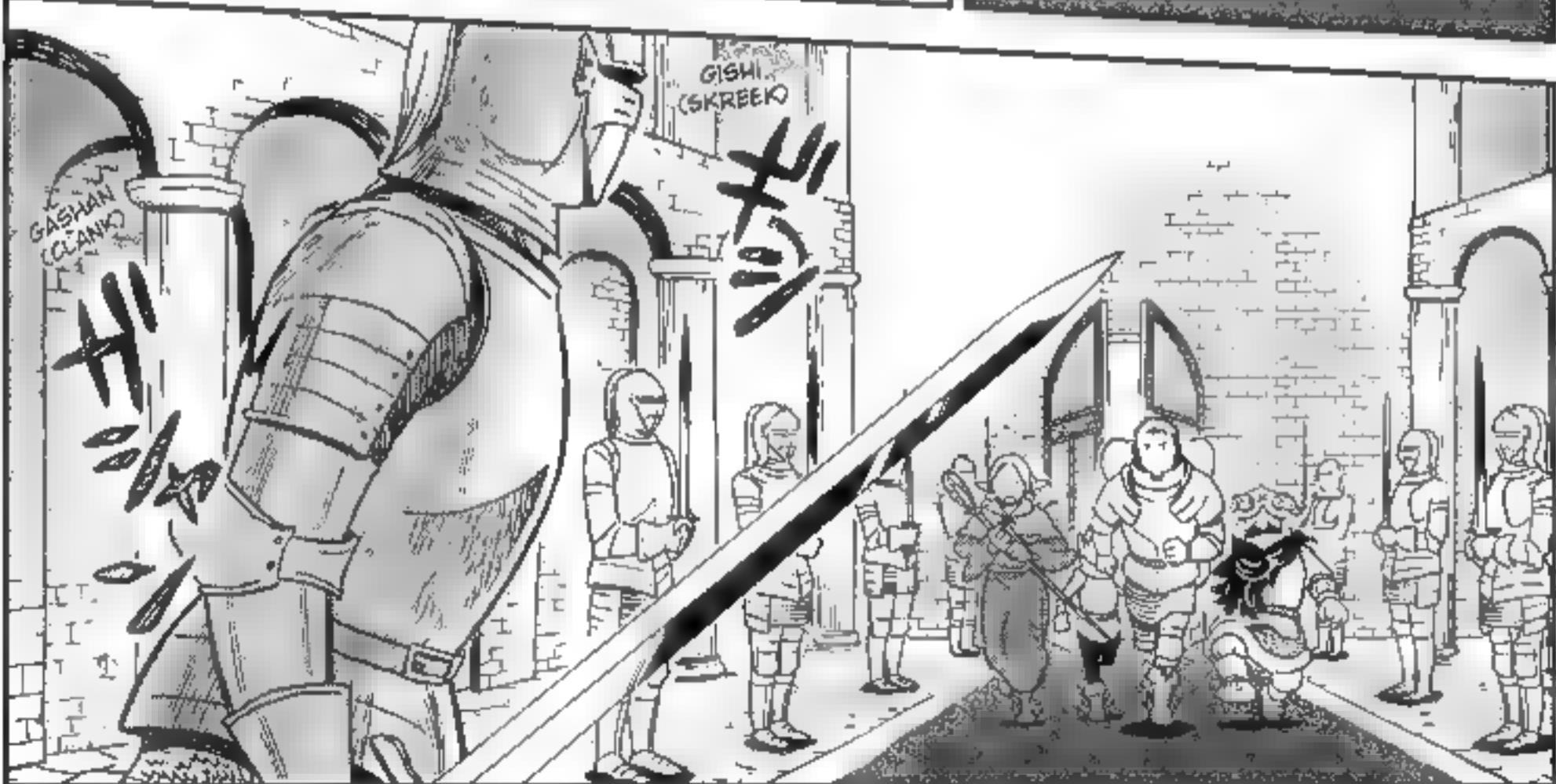
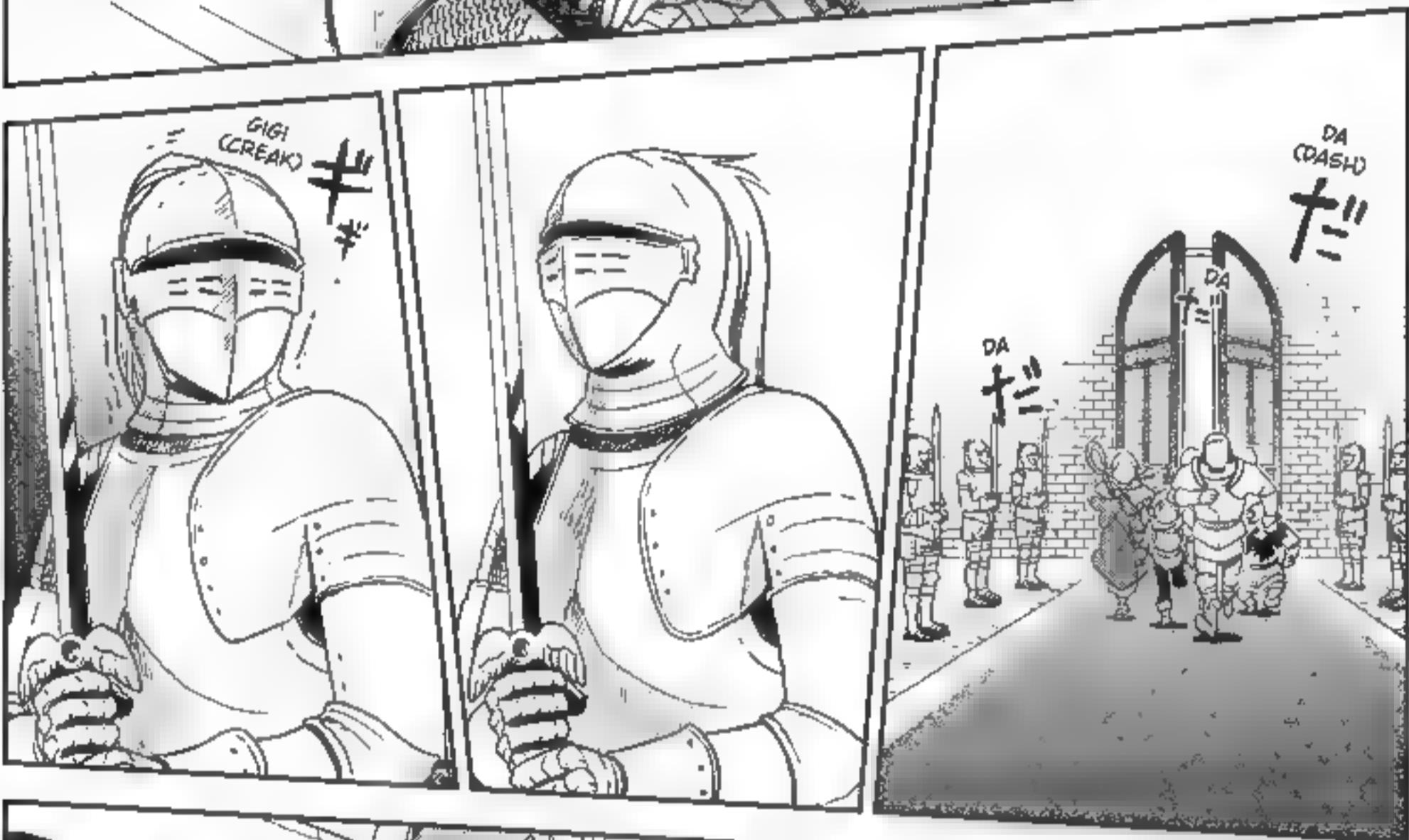
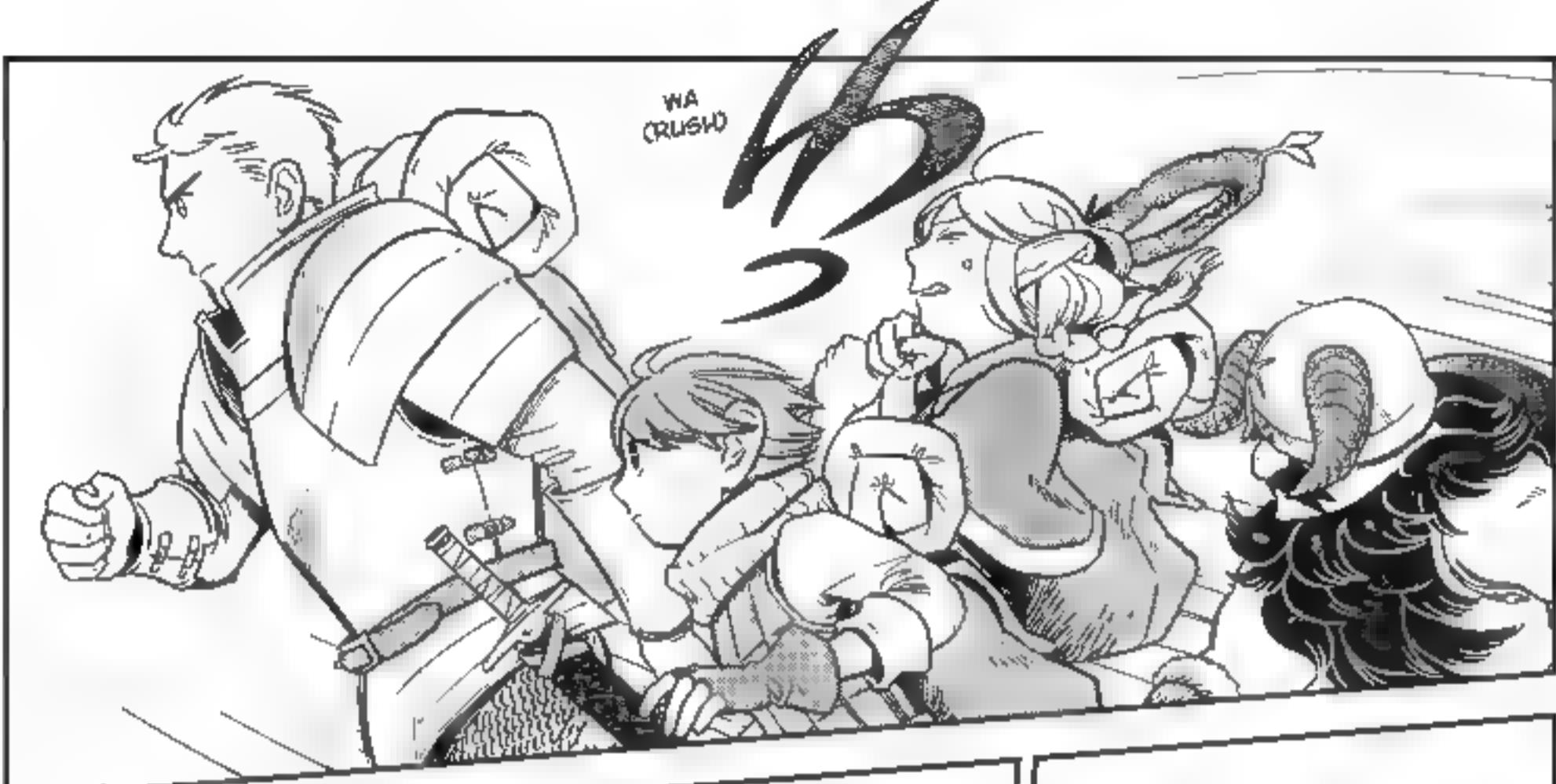


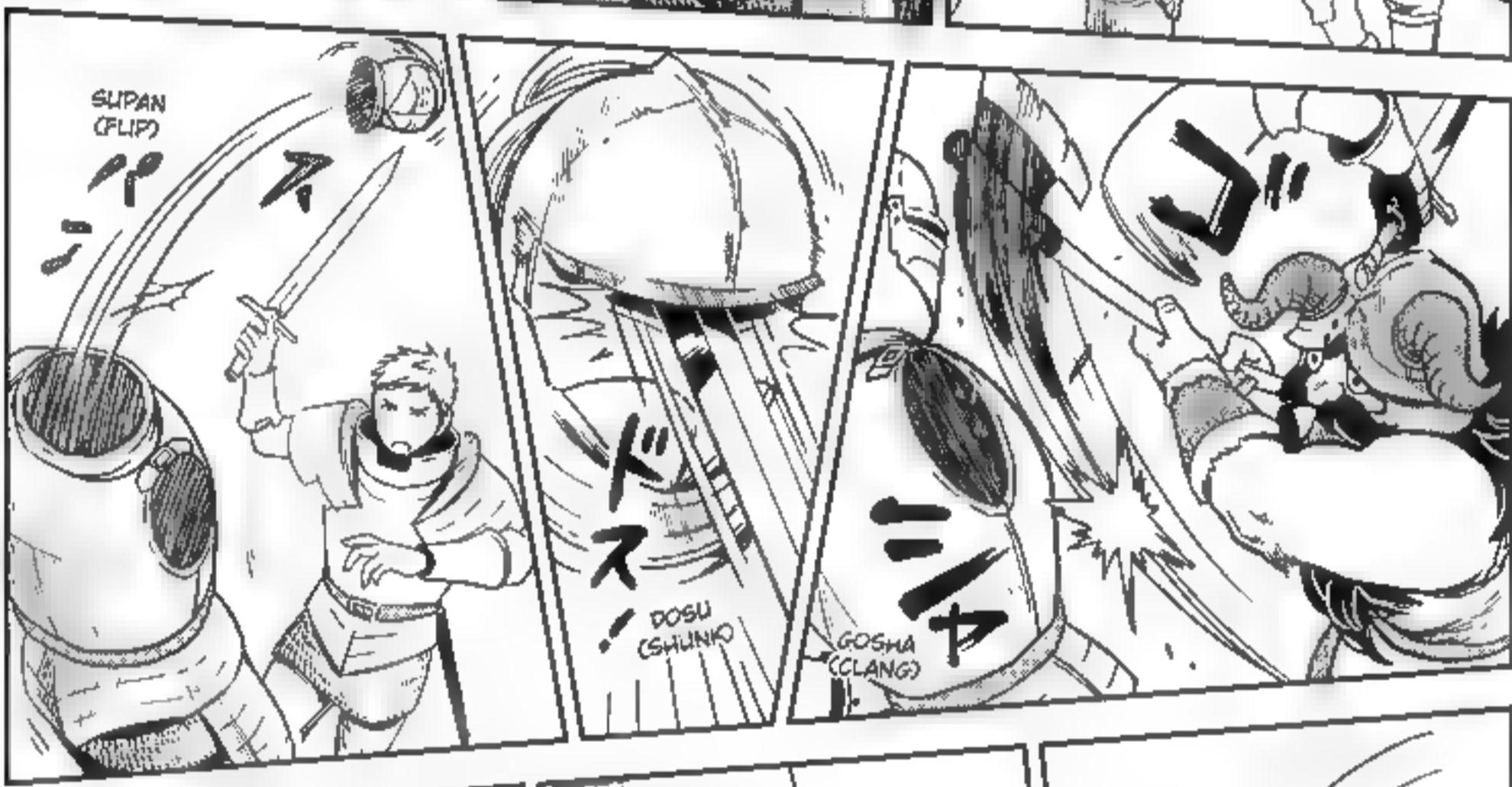
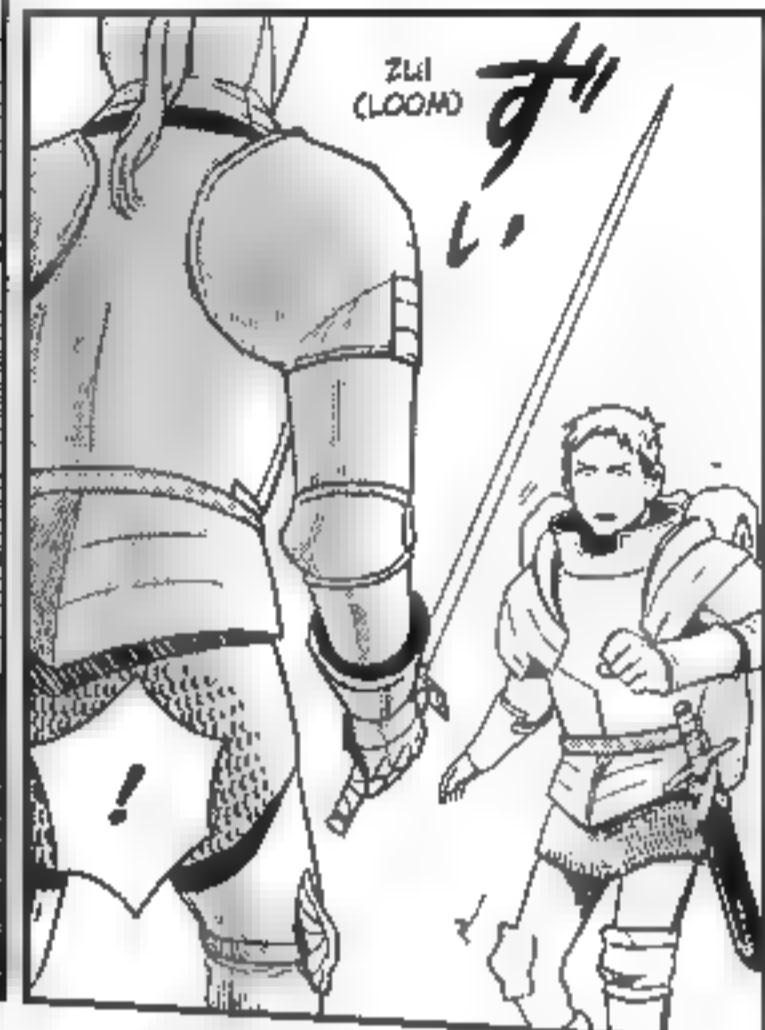


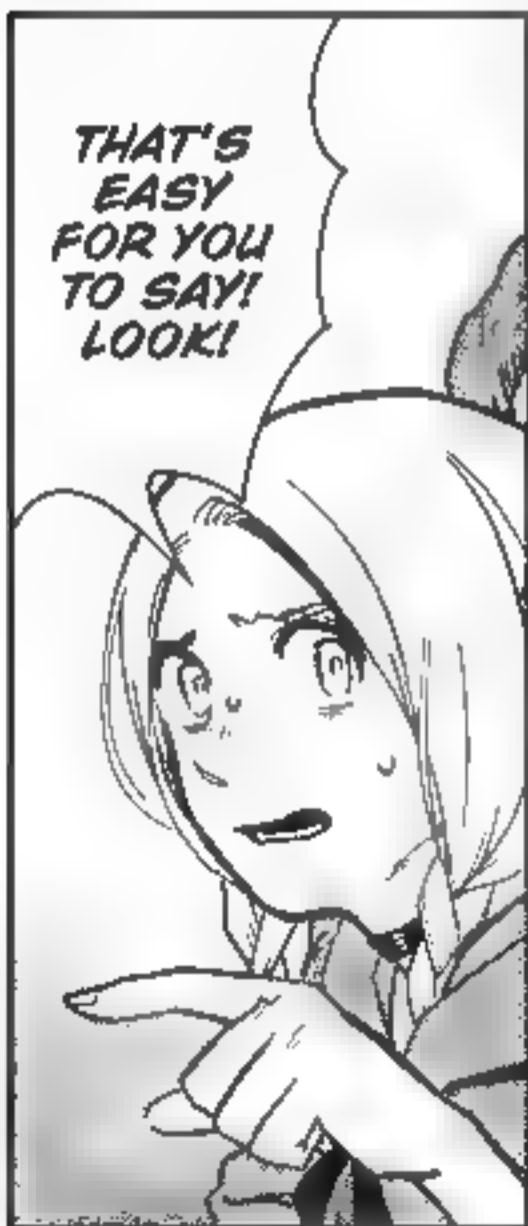
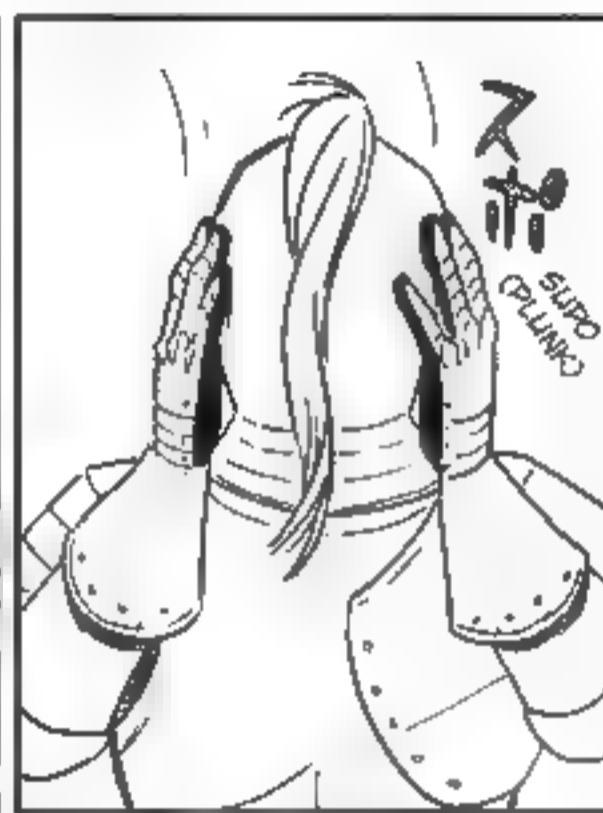
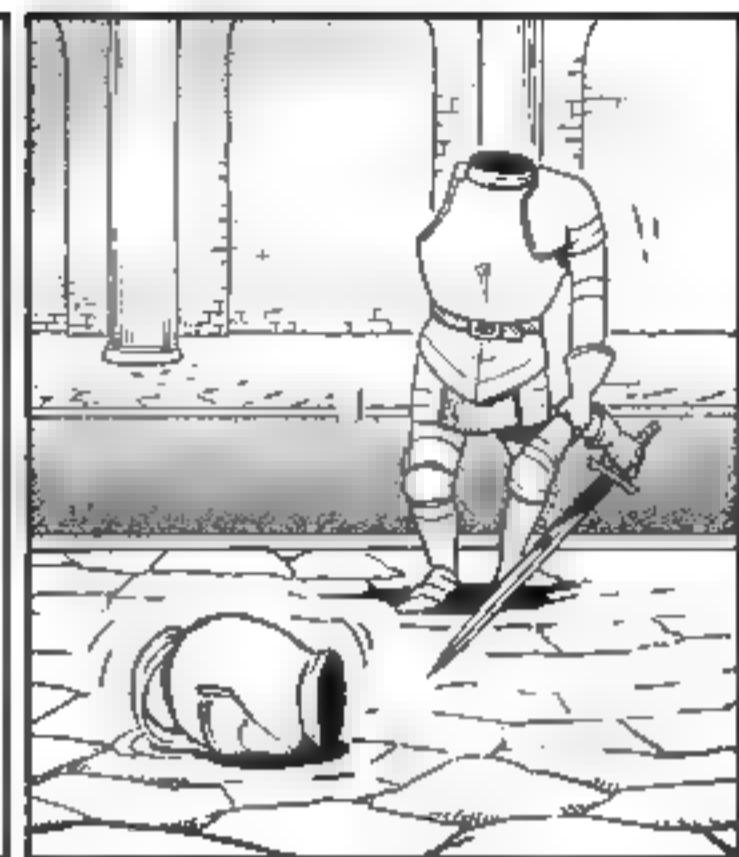
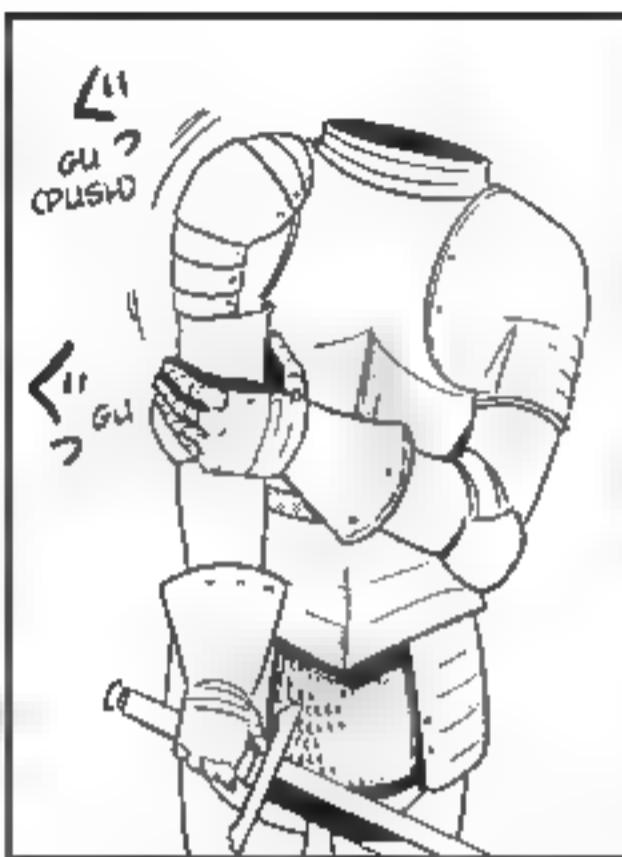
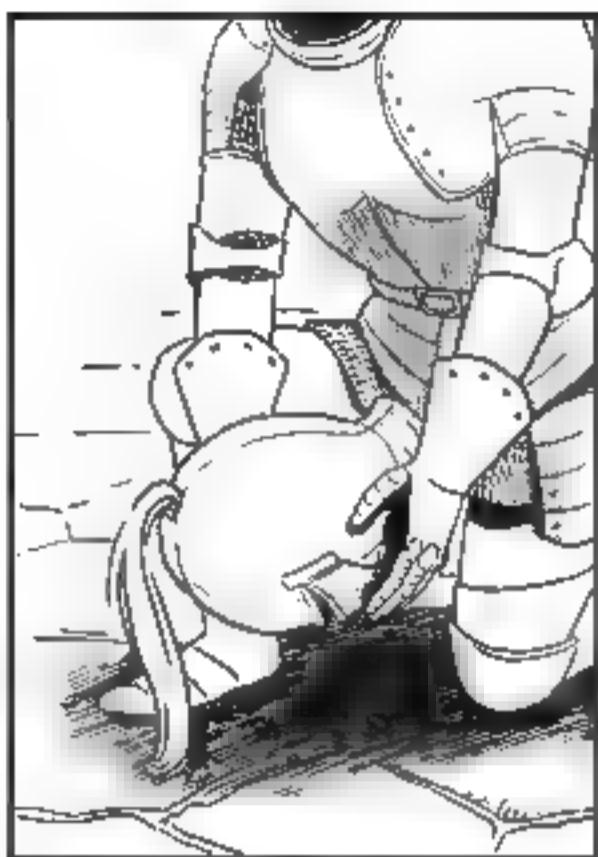


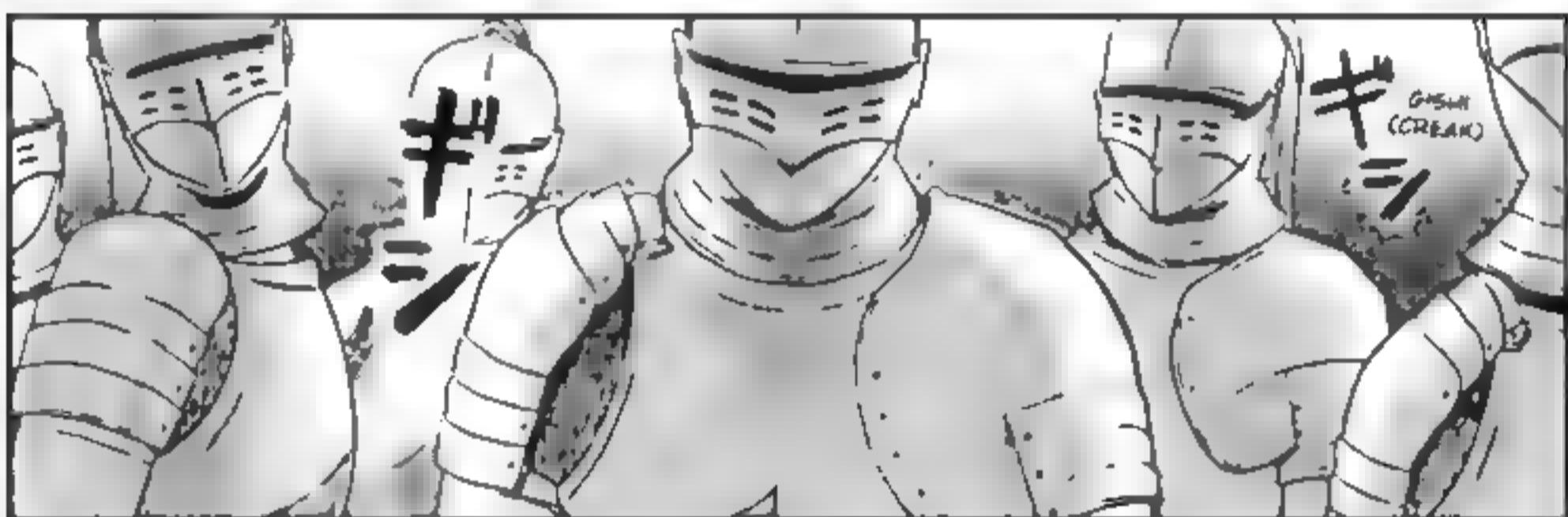
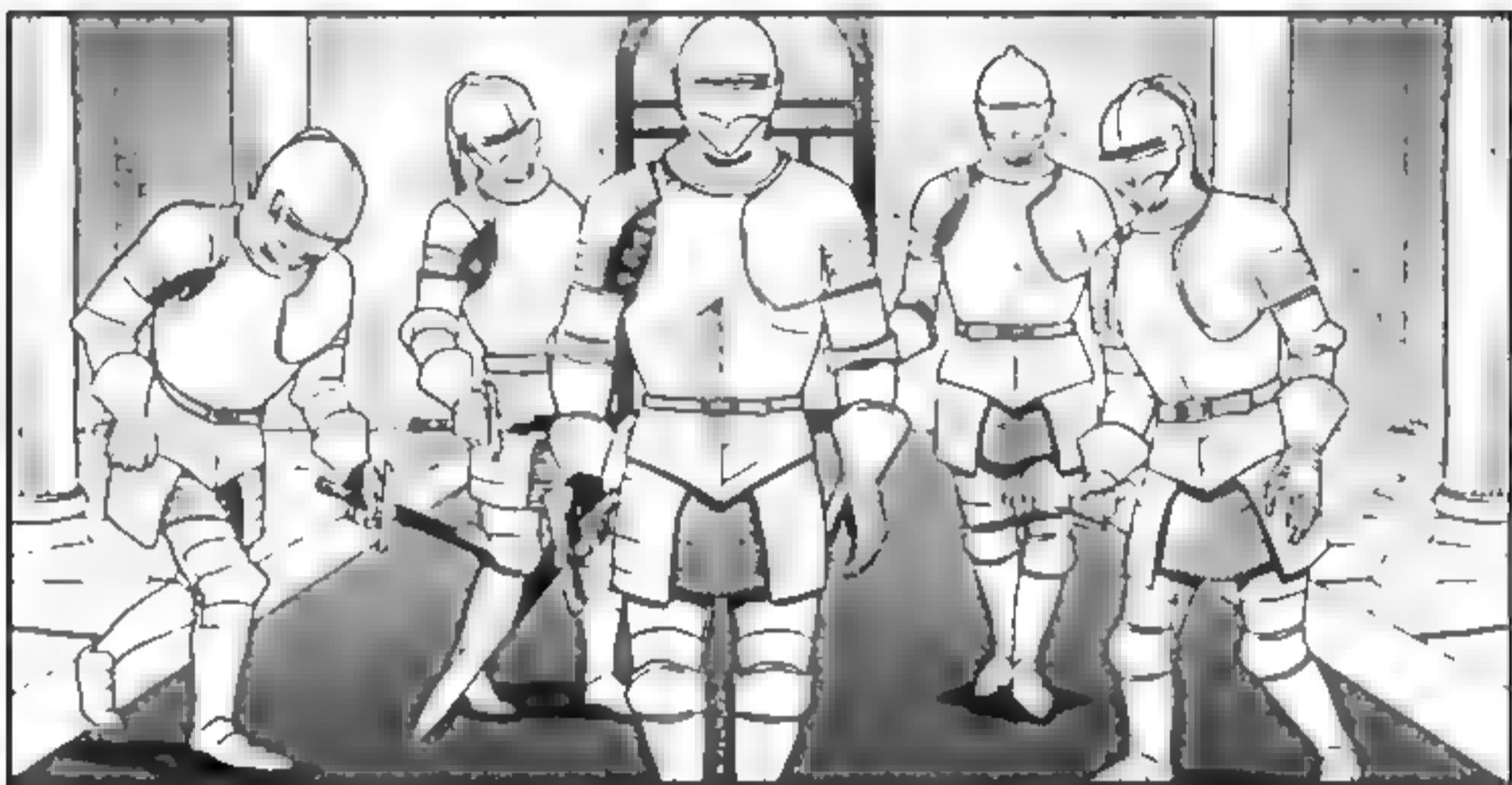




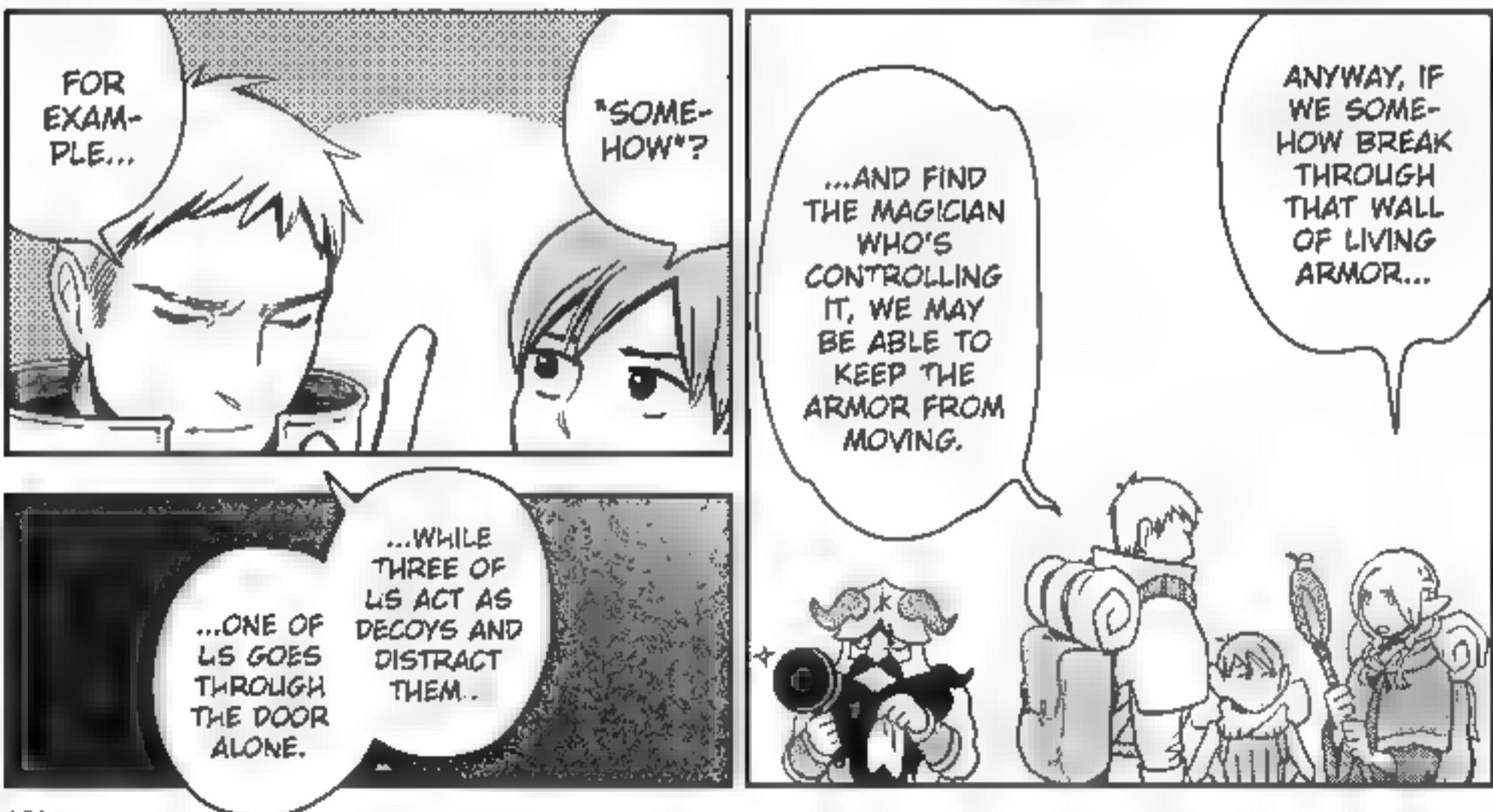
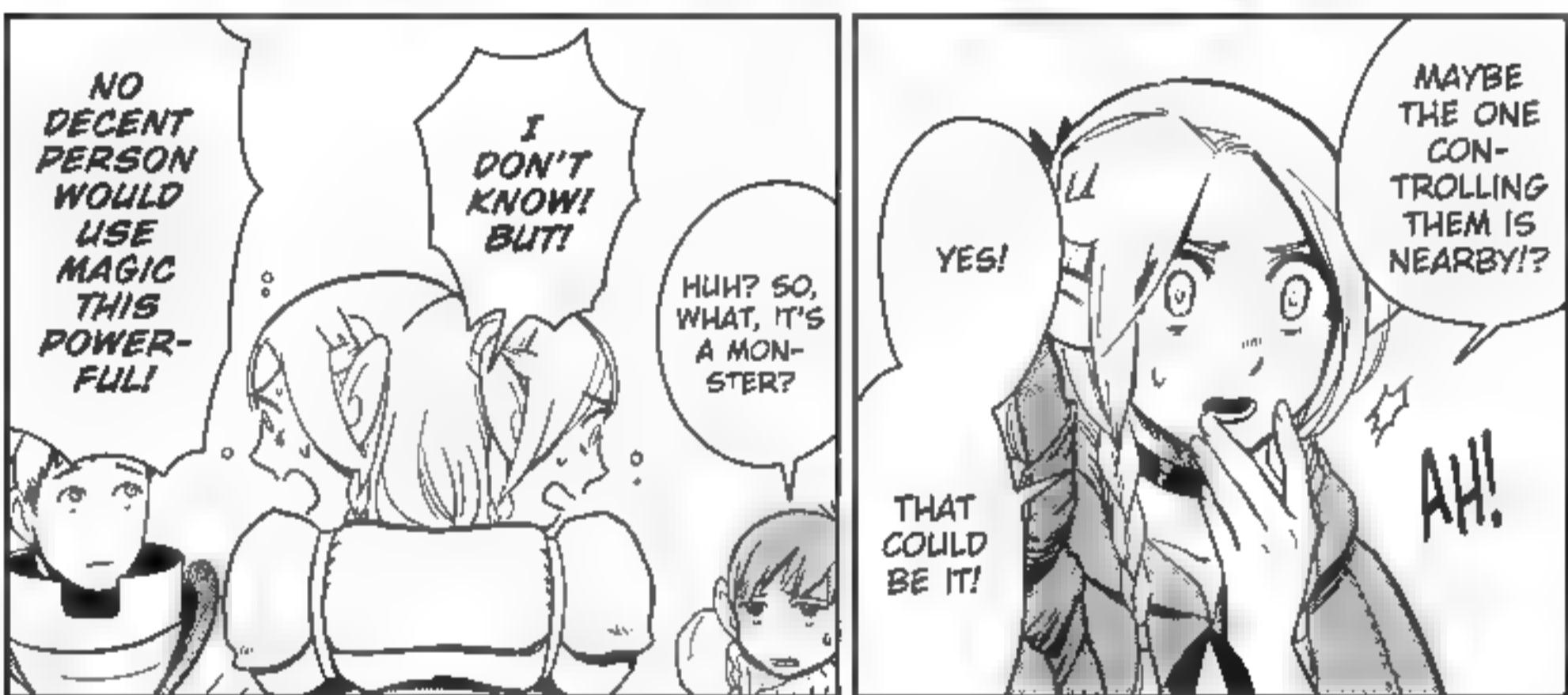










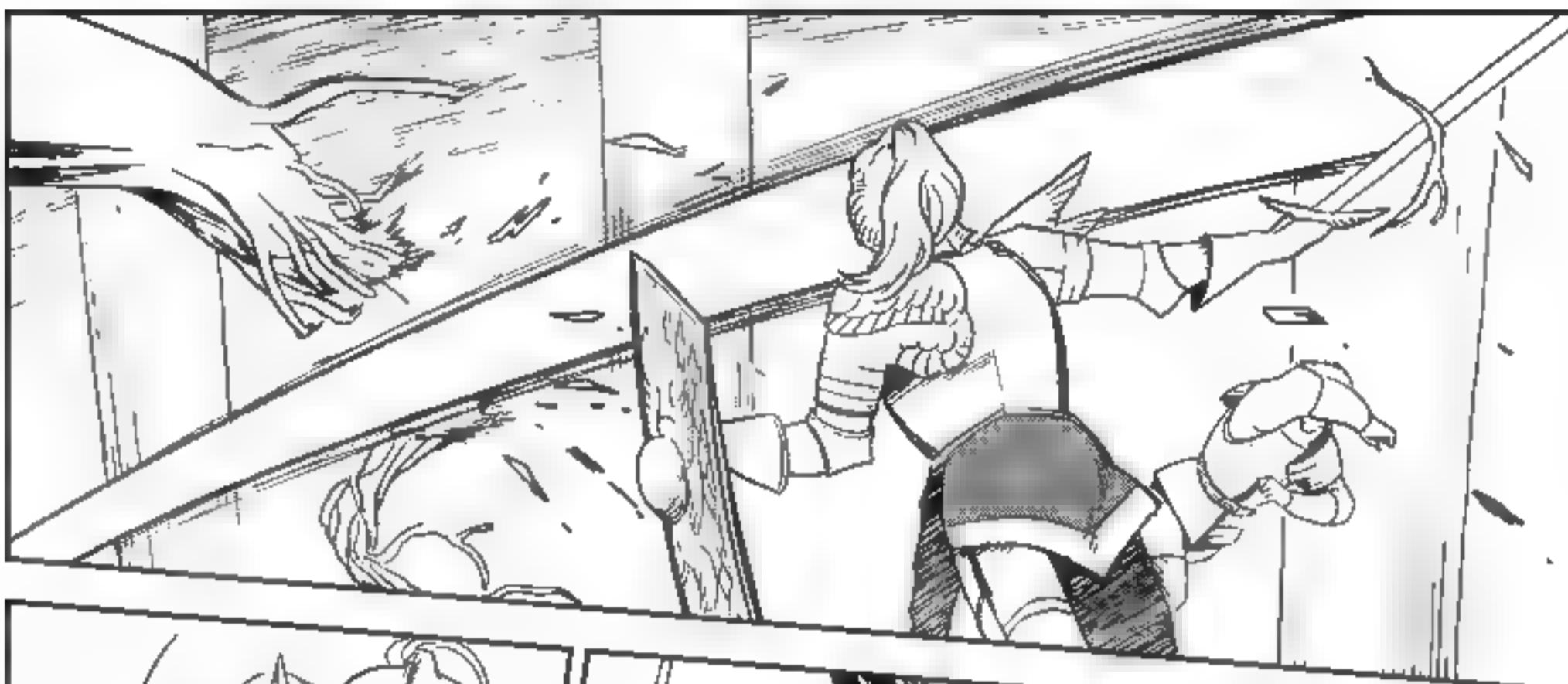












I'LL
HAVE
TO CUT
OFF ITS
ARMS OR
LEGS TO
STOP IT.

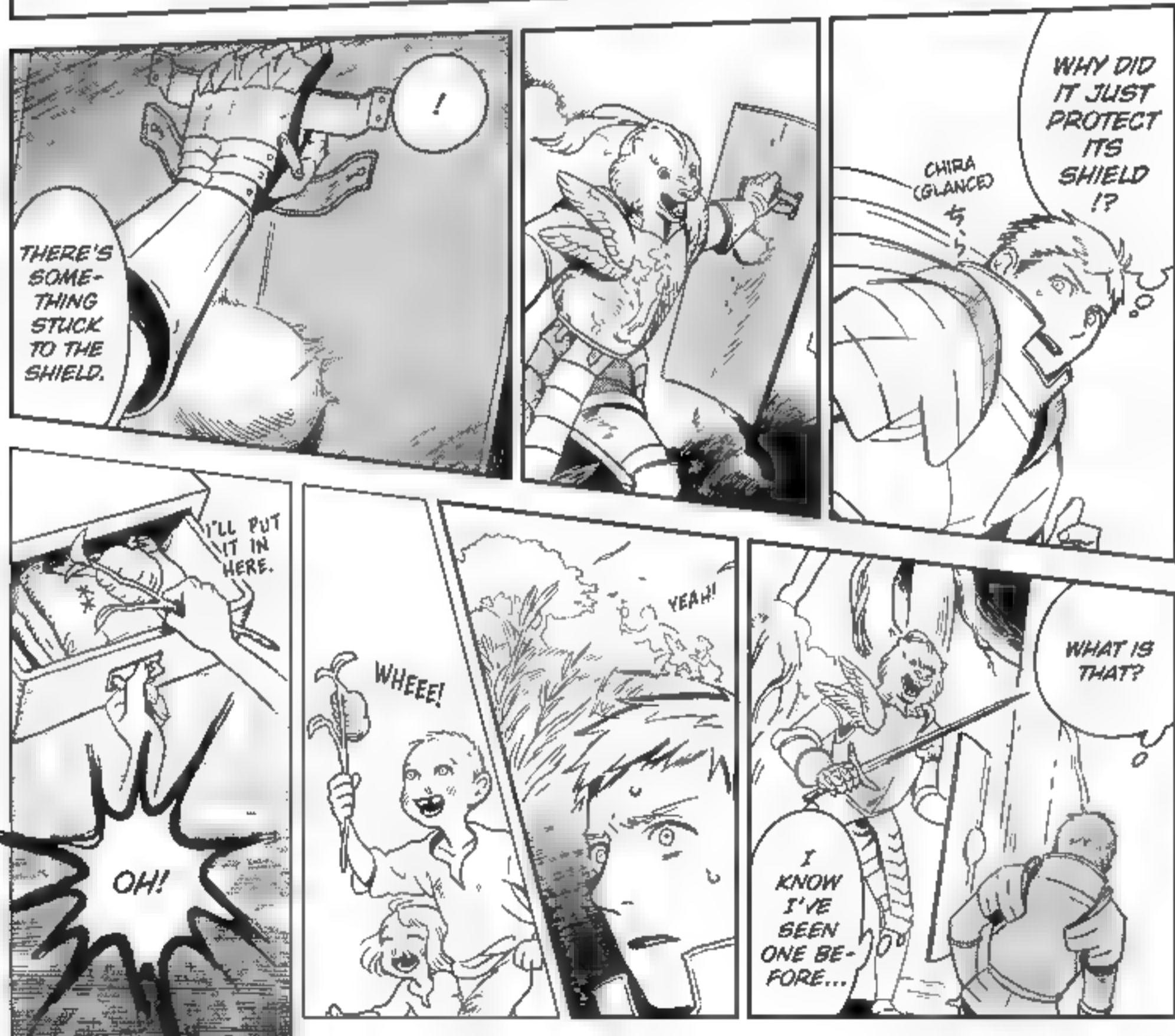
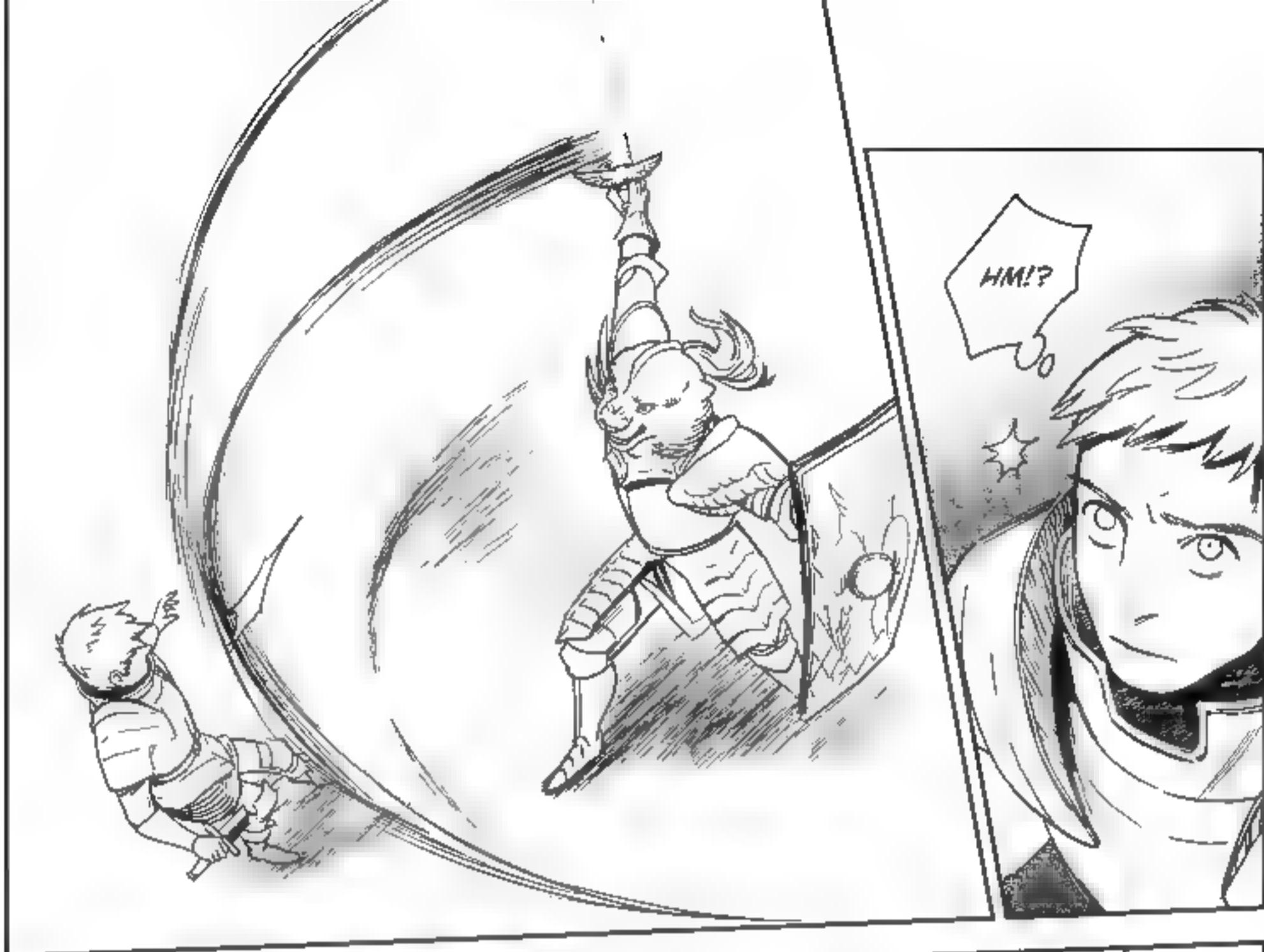
RGHI

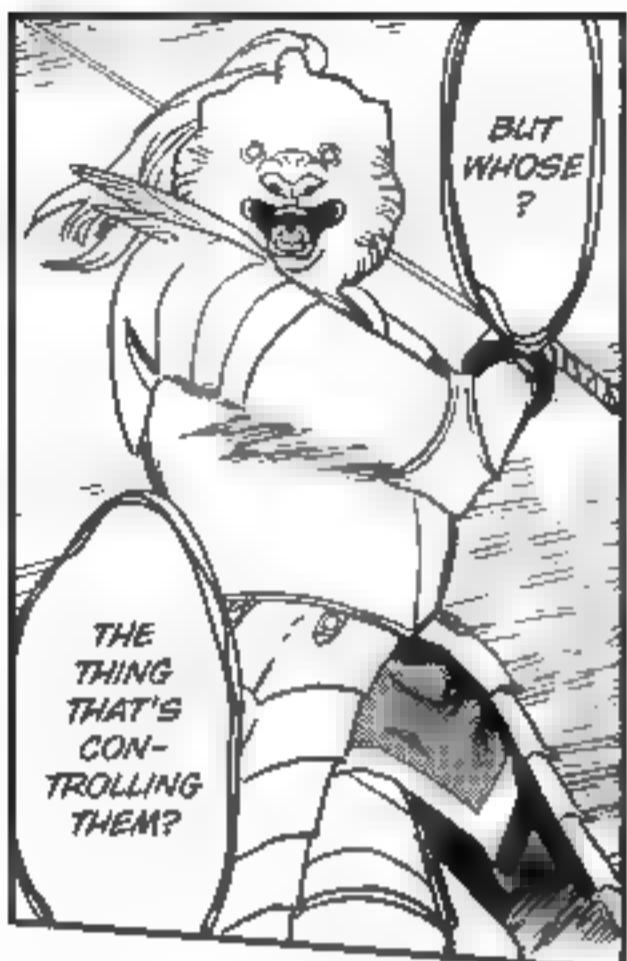


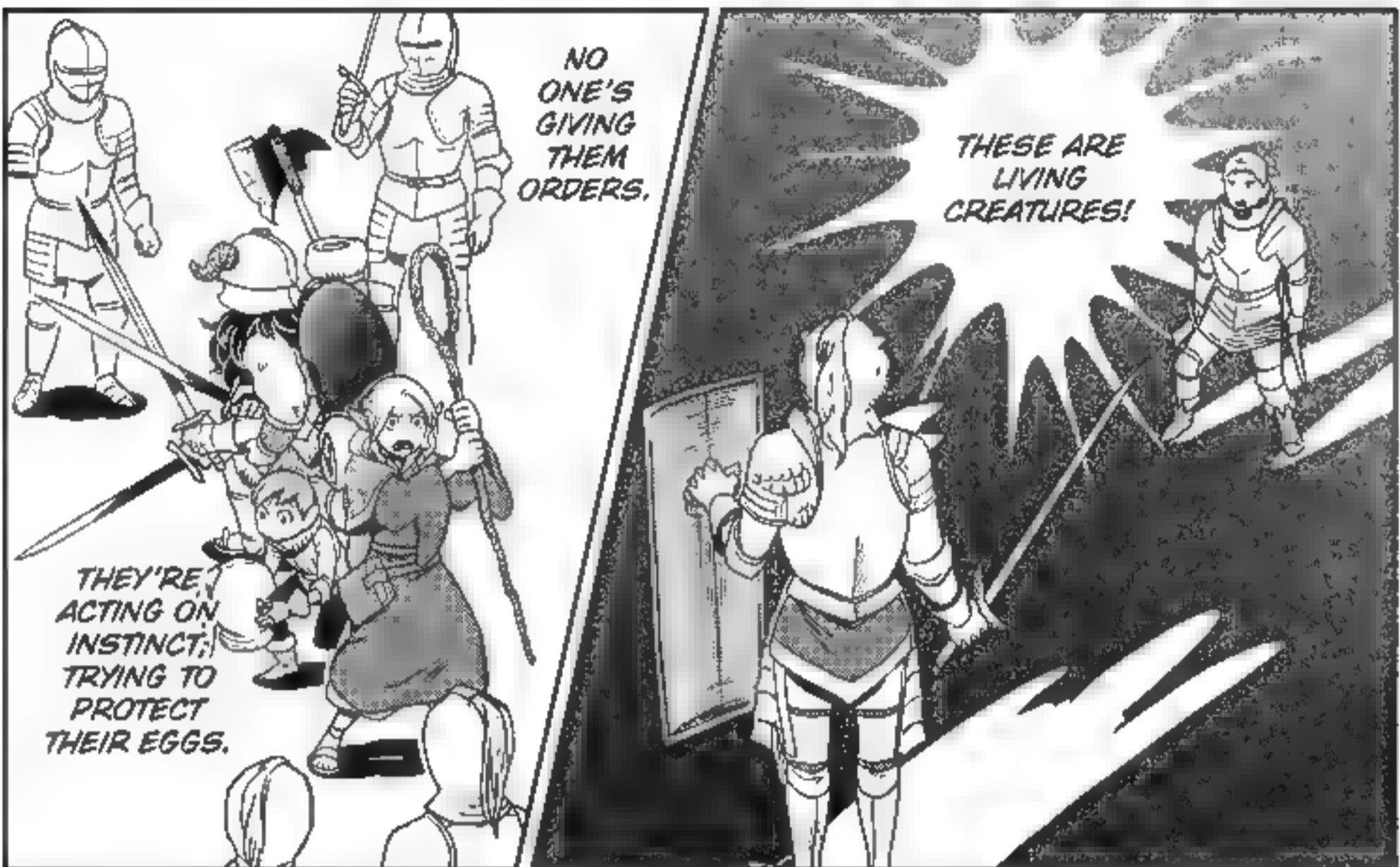
BOH
(SNAP)

GHI

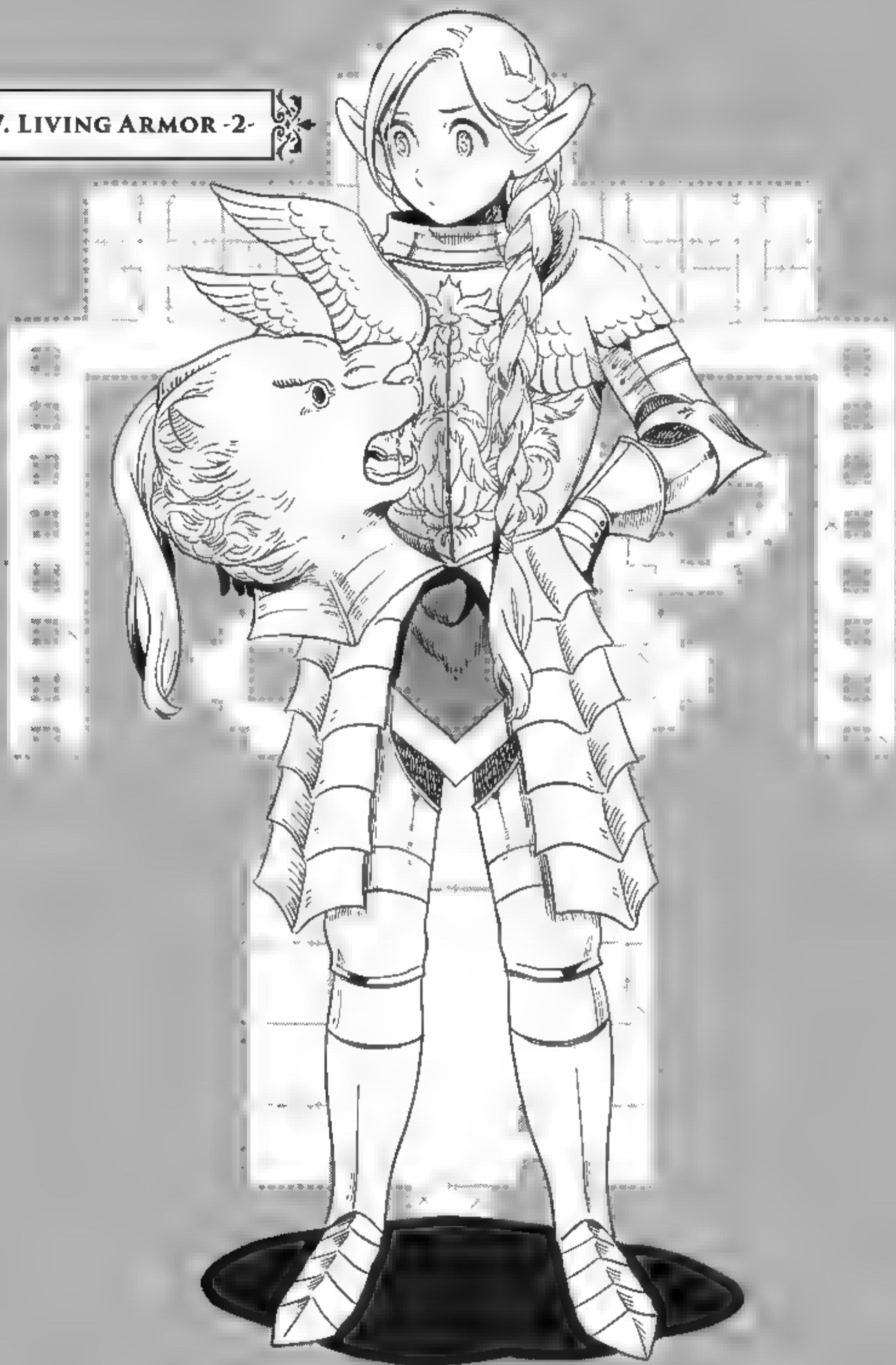


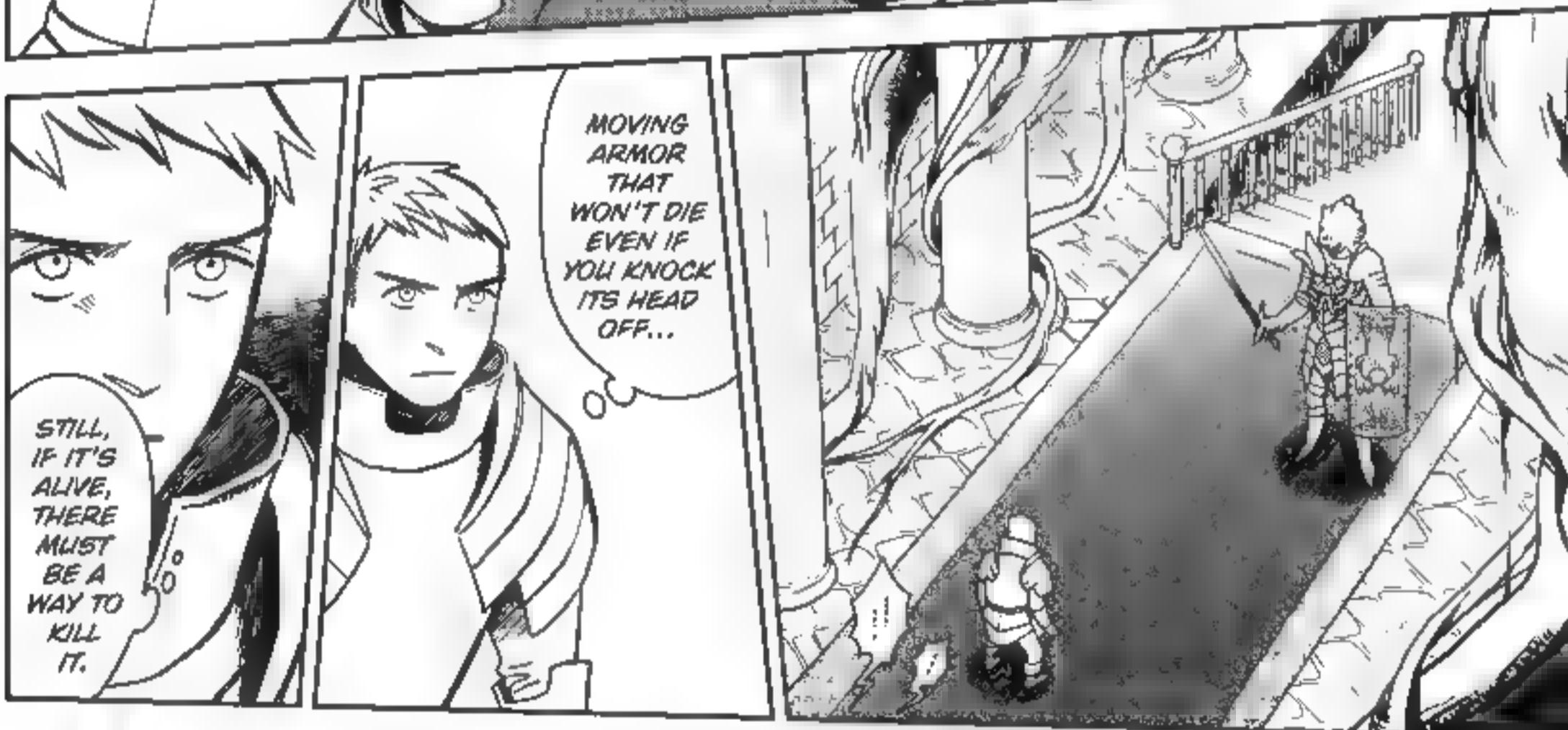


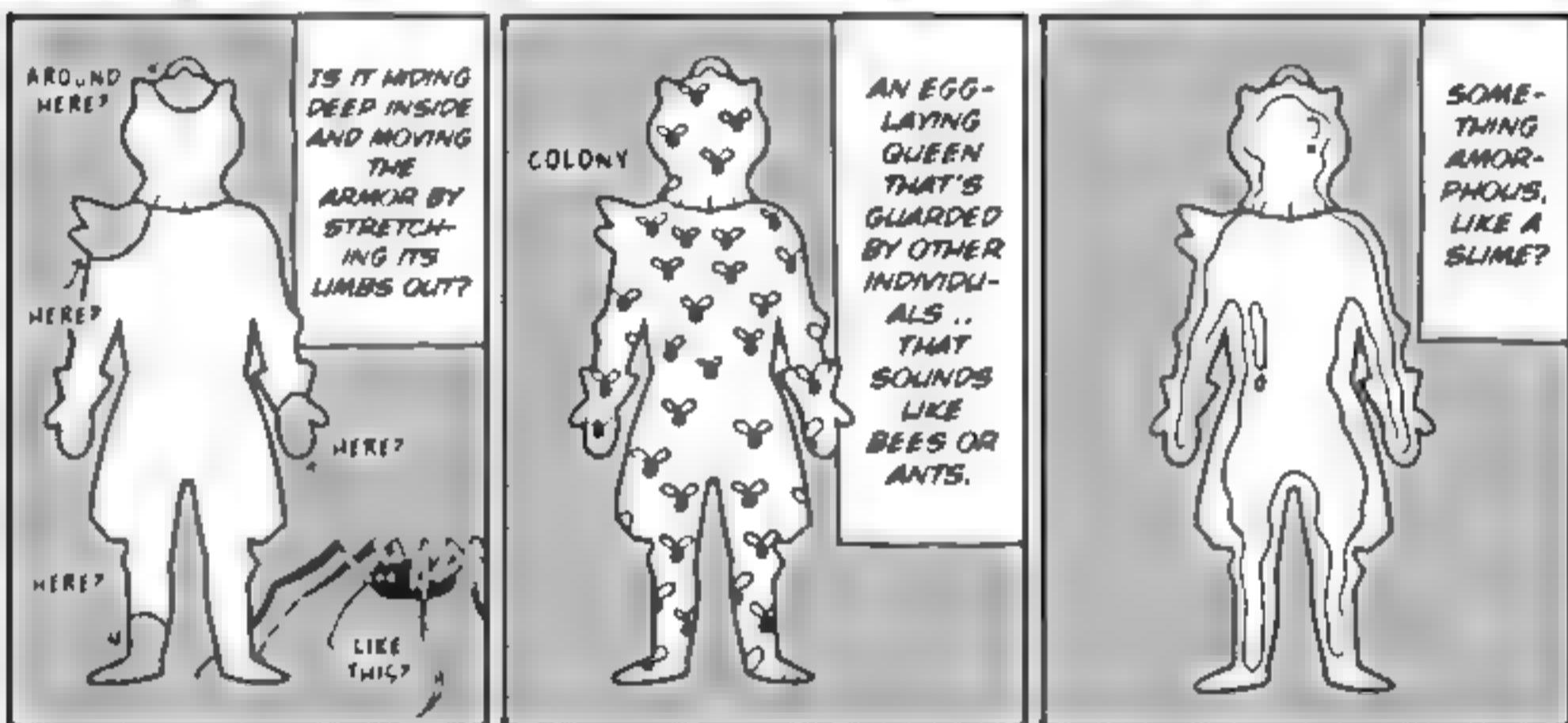




7. LIVING ARMOR -2-



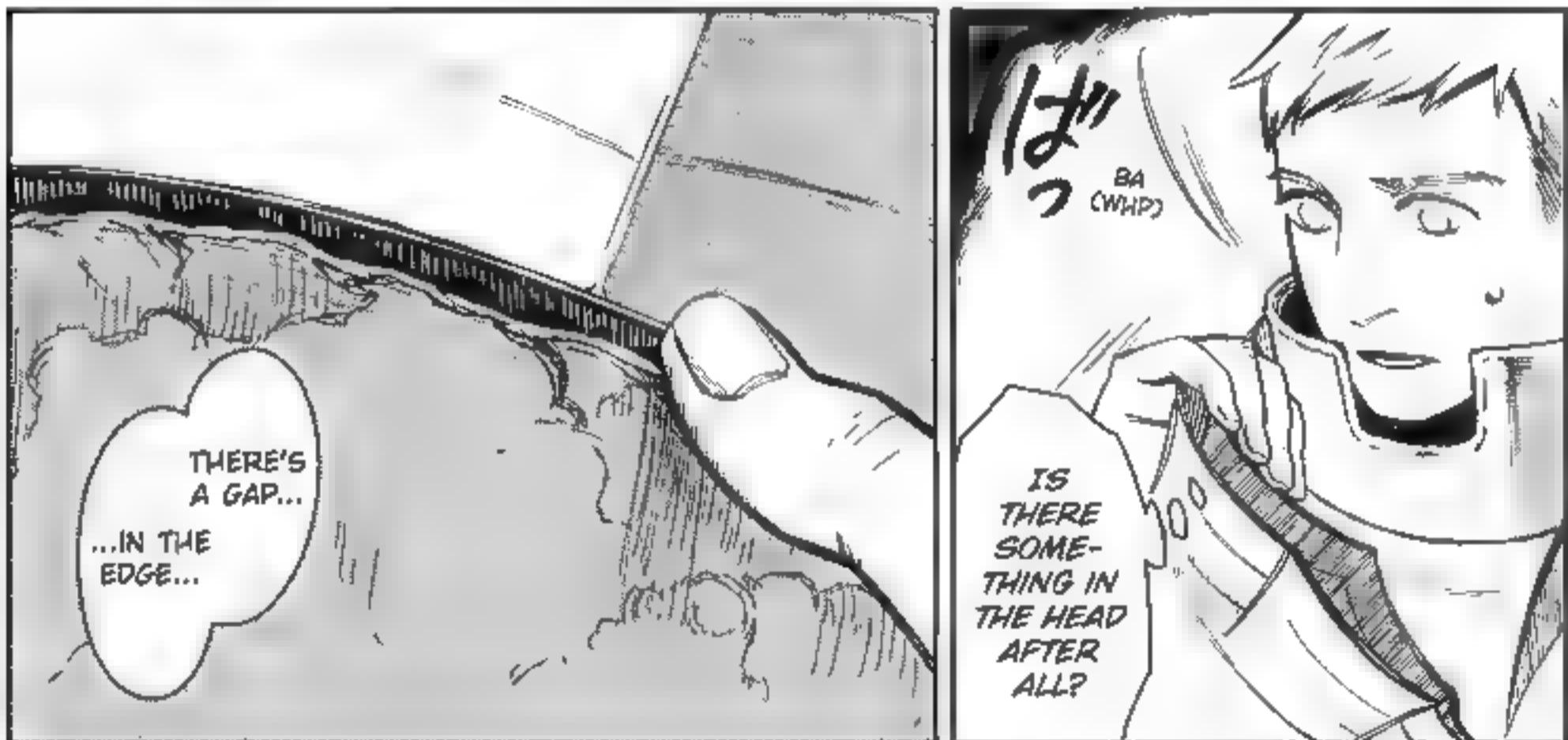
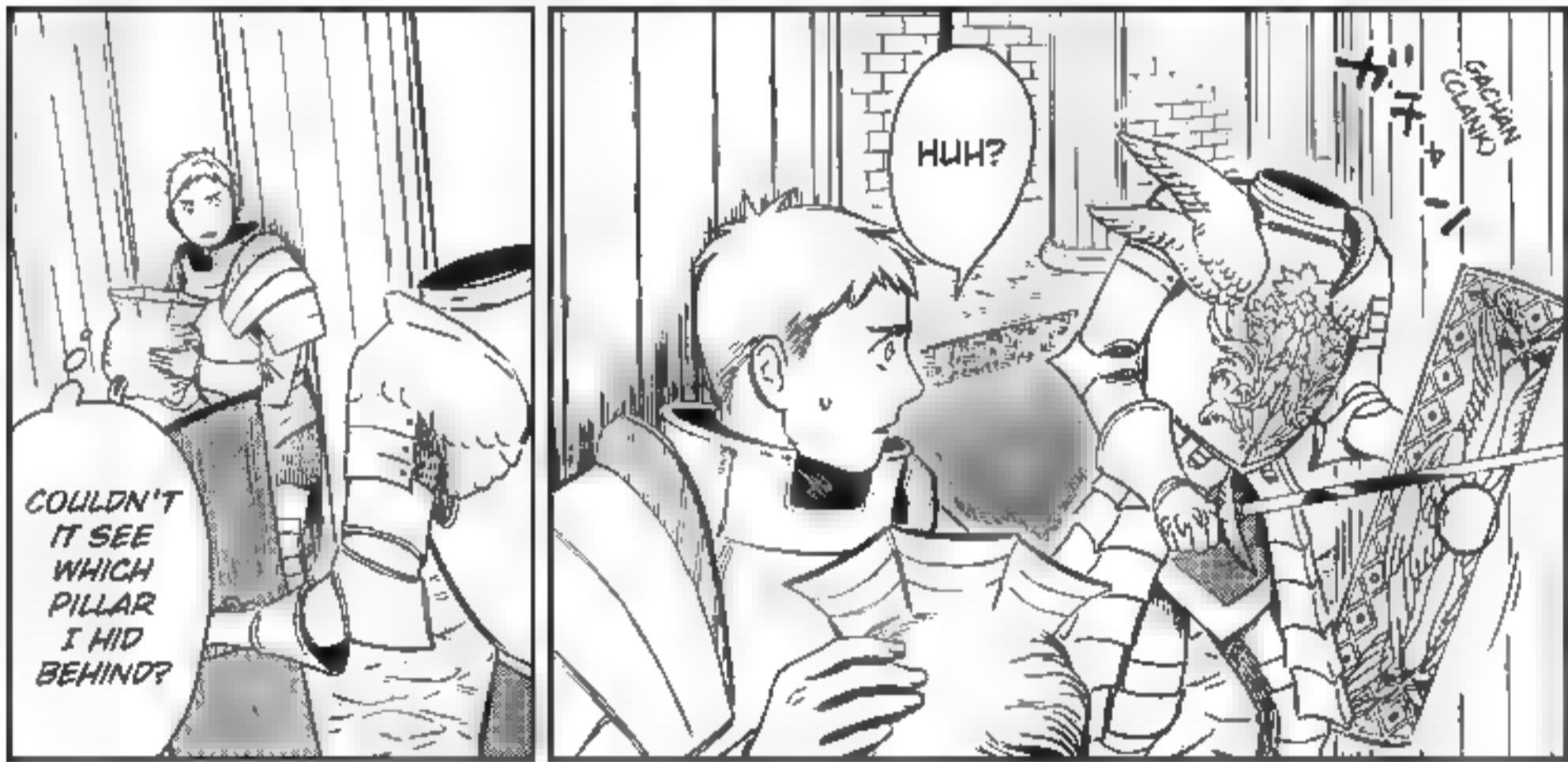
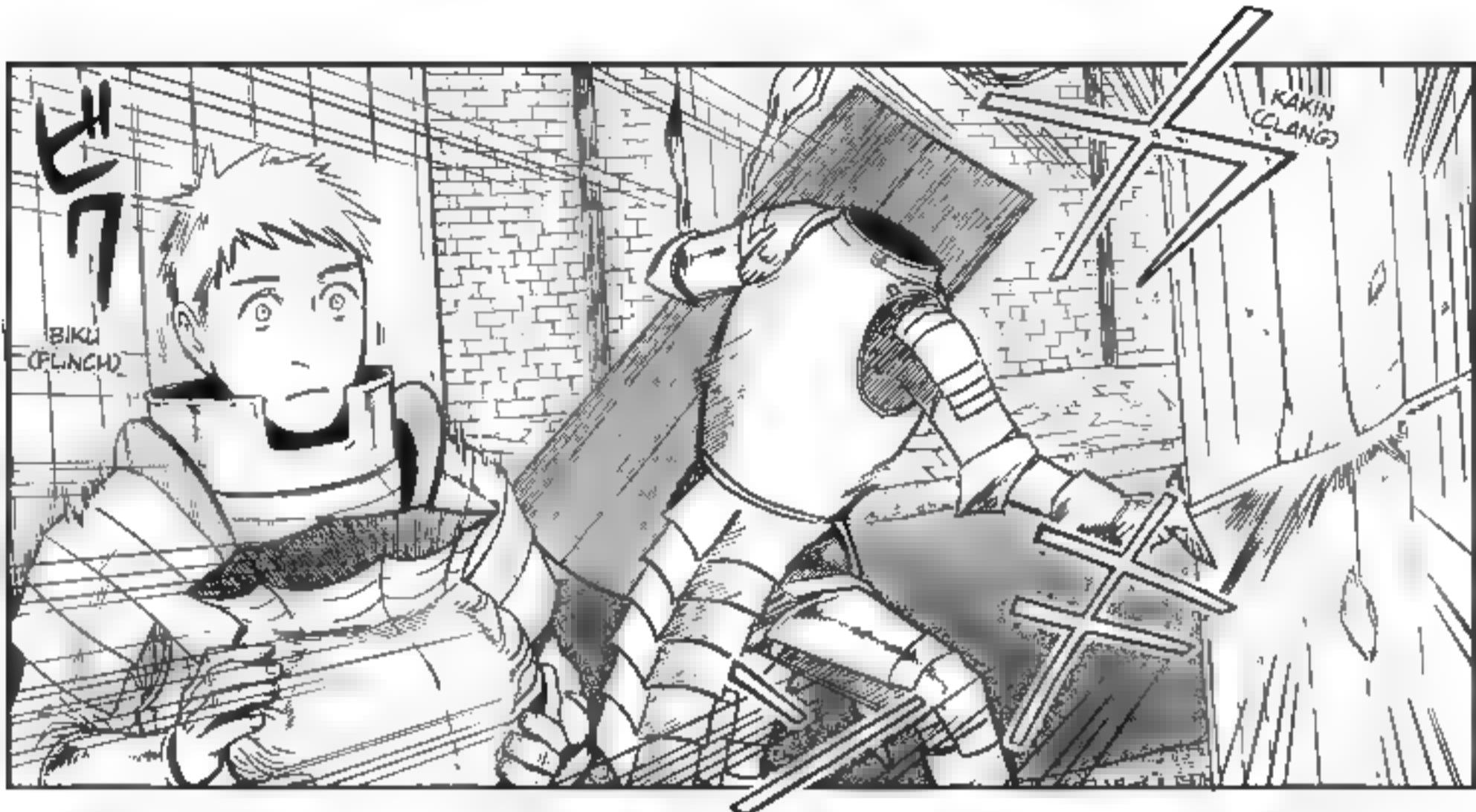


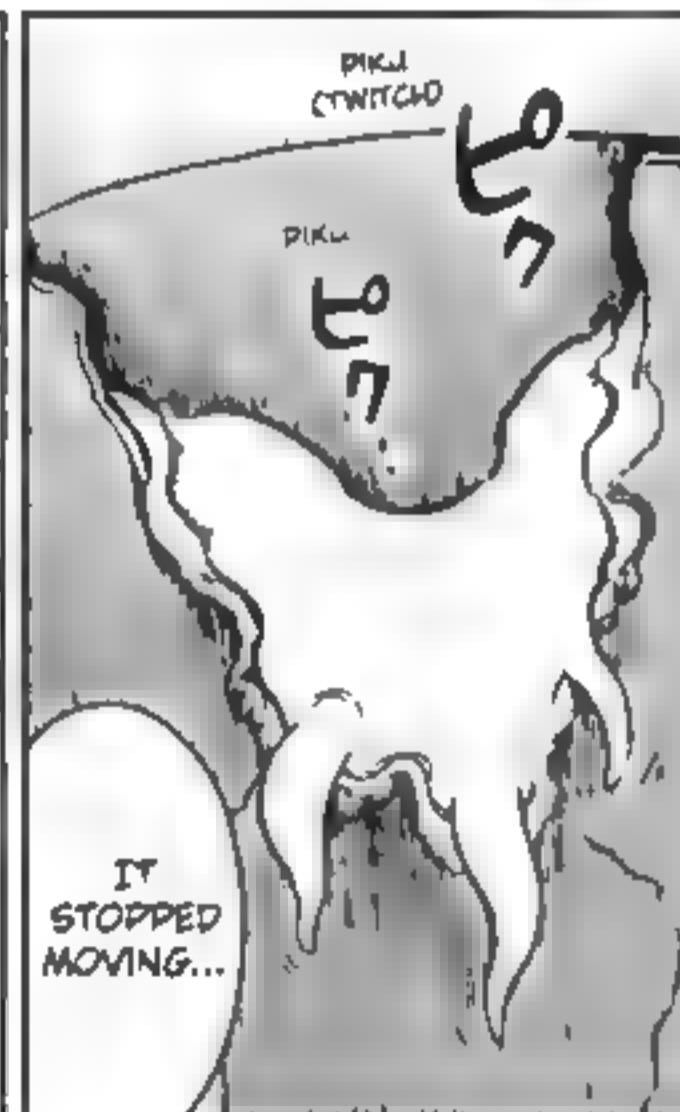
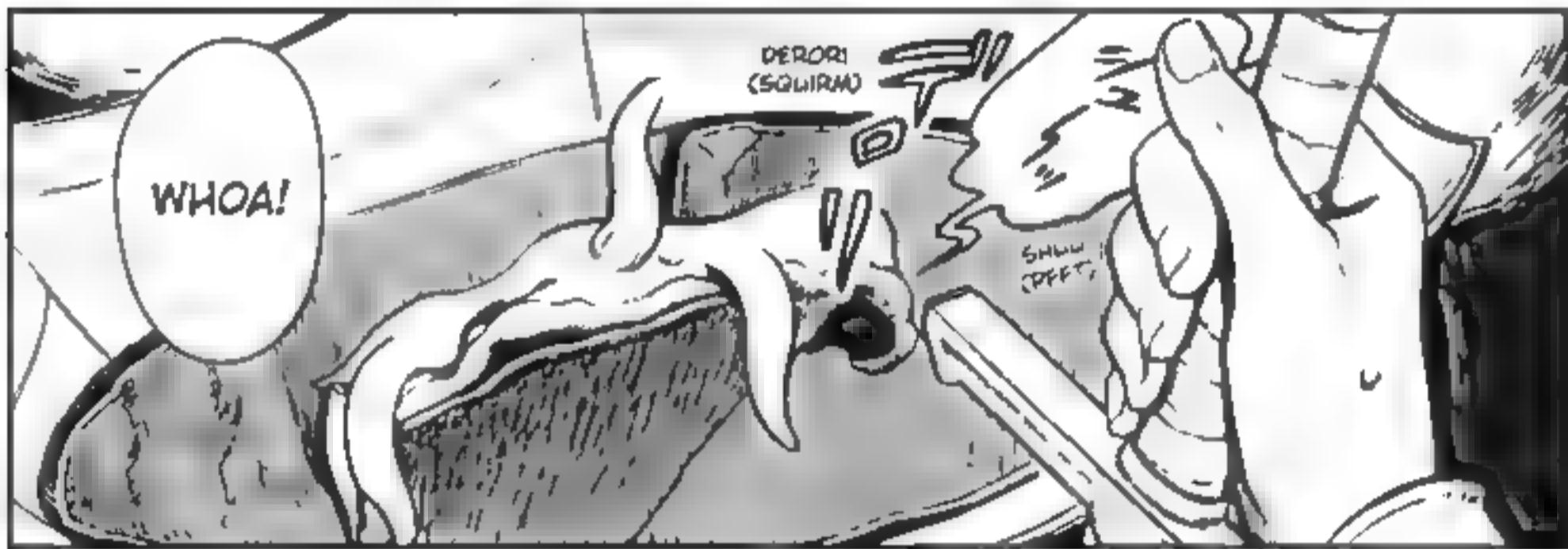
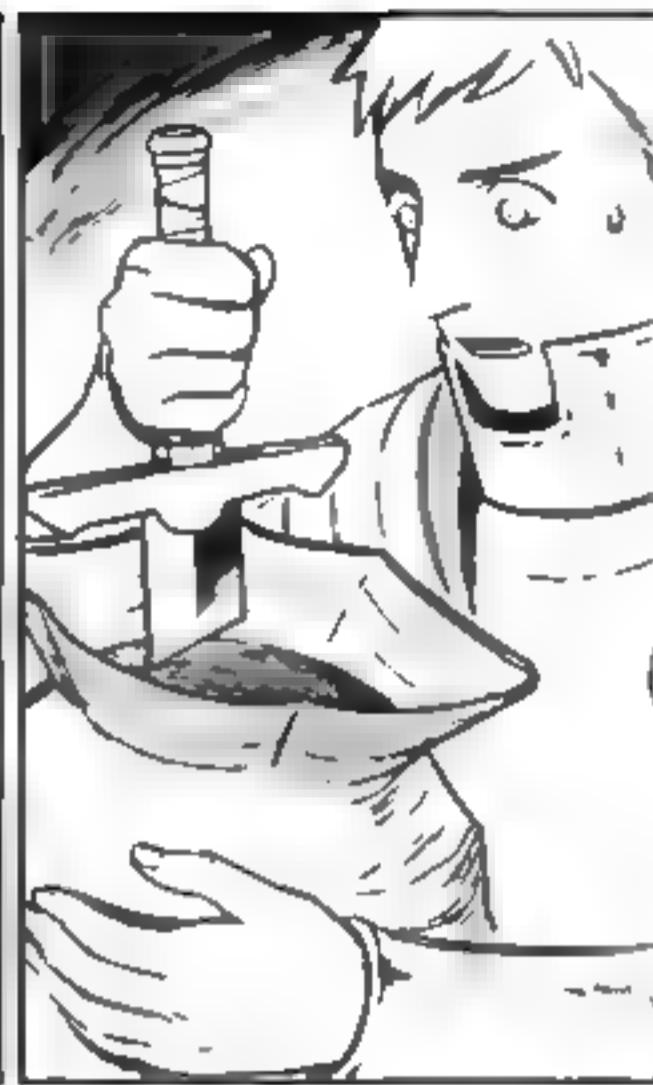


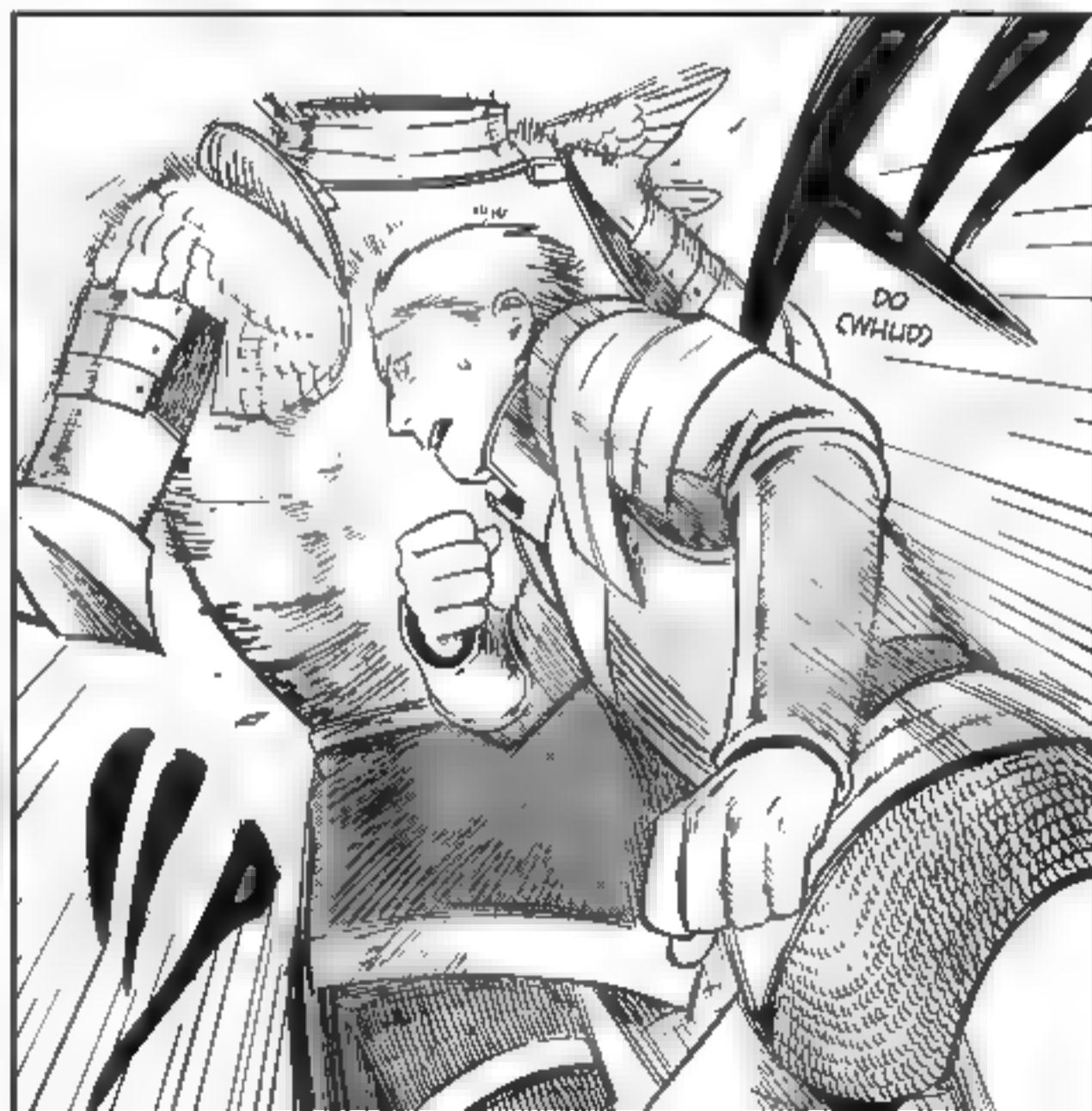
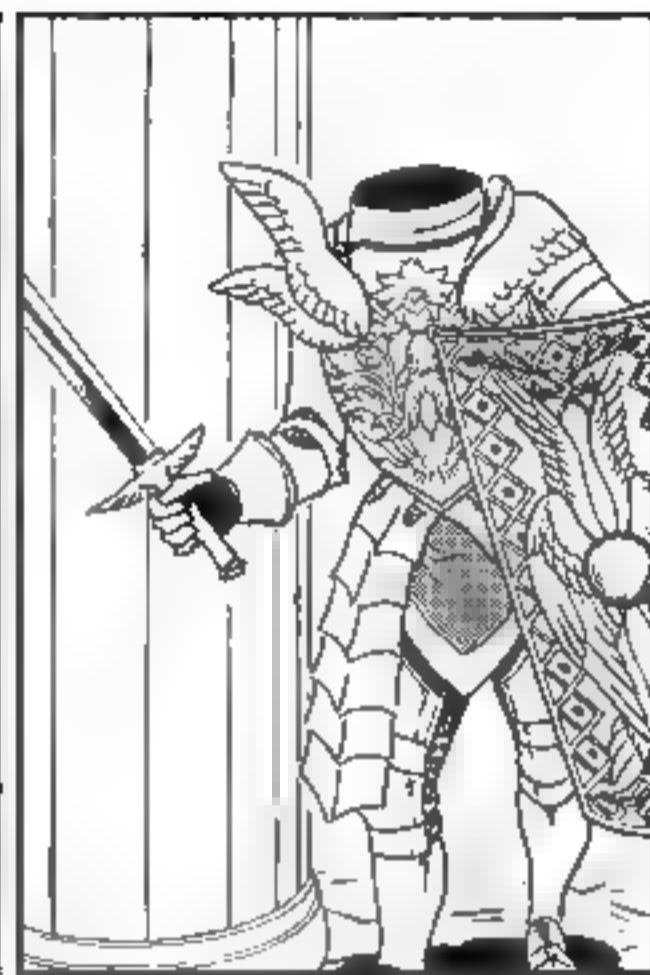
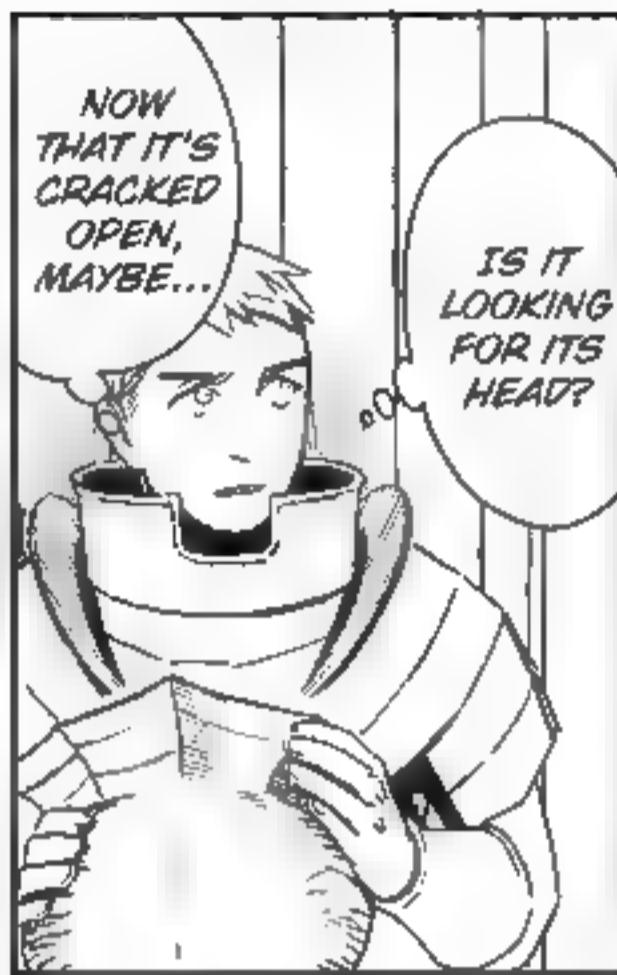
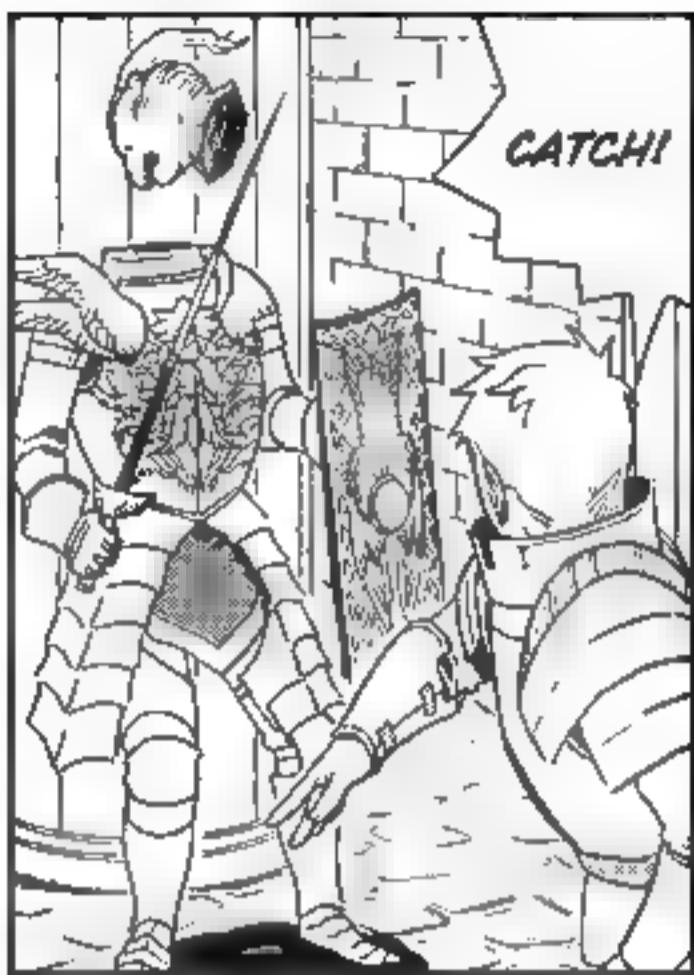


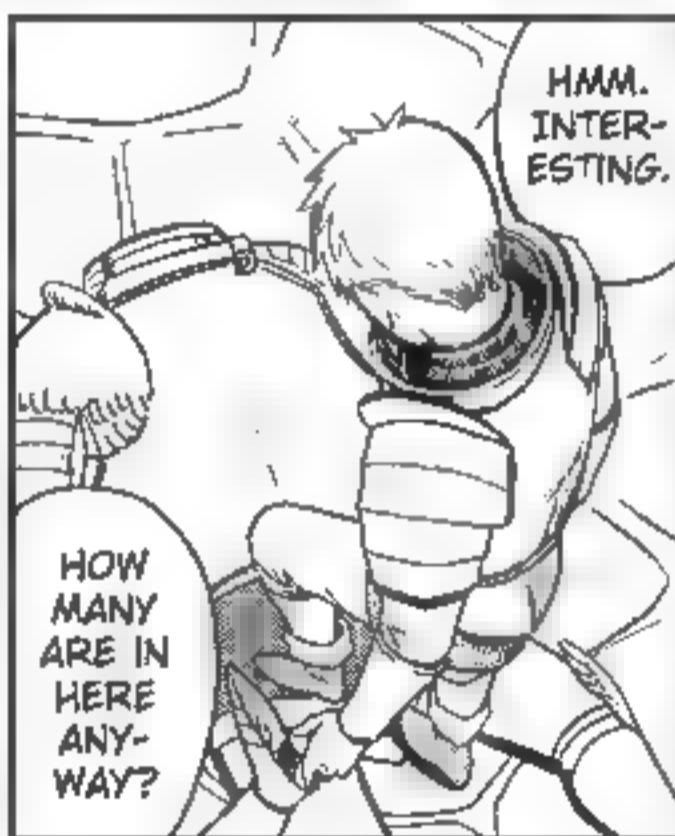
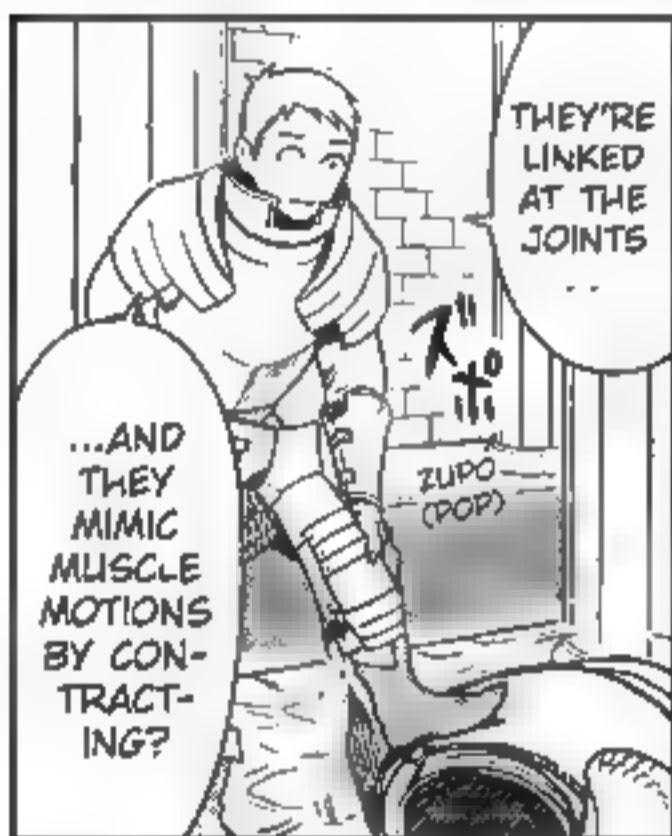
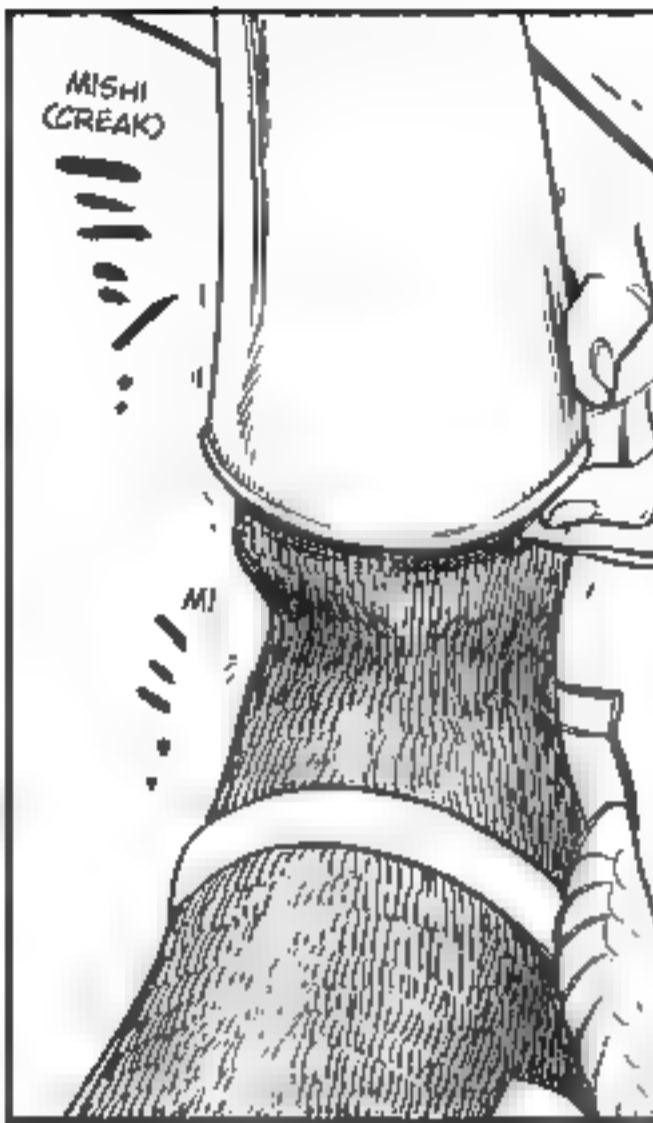


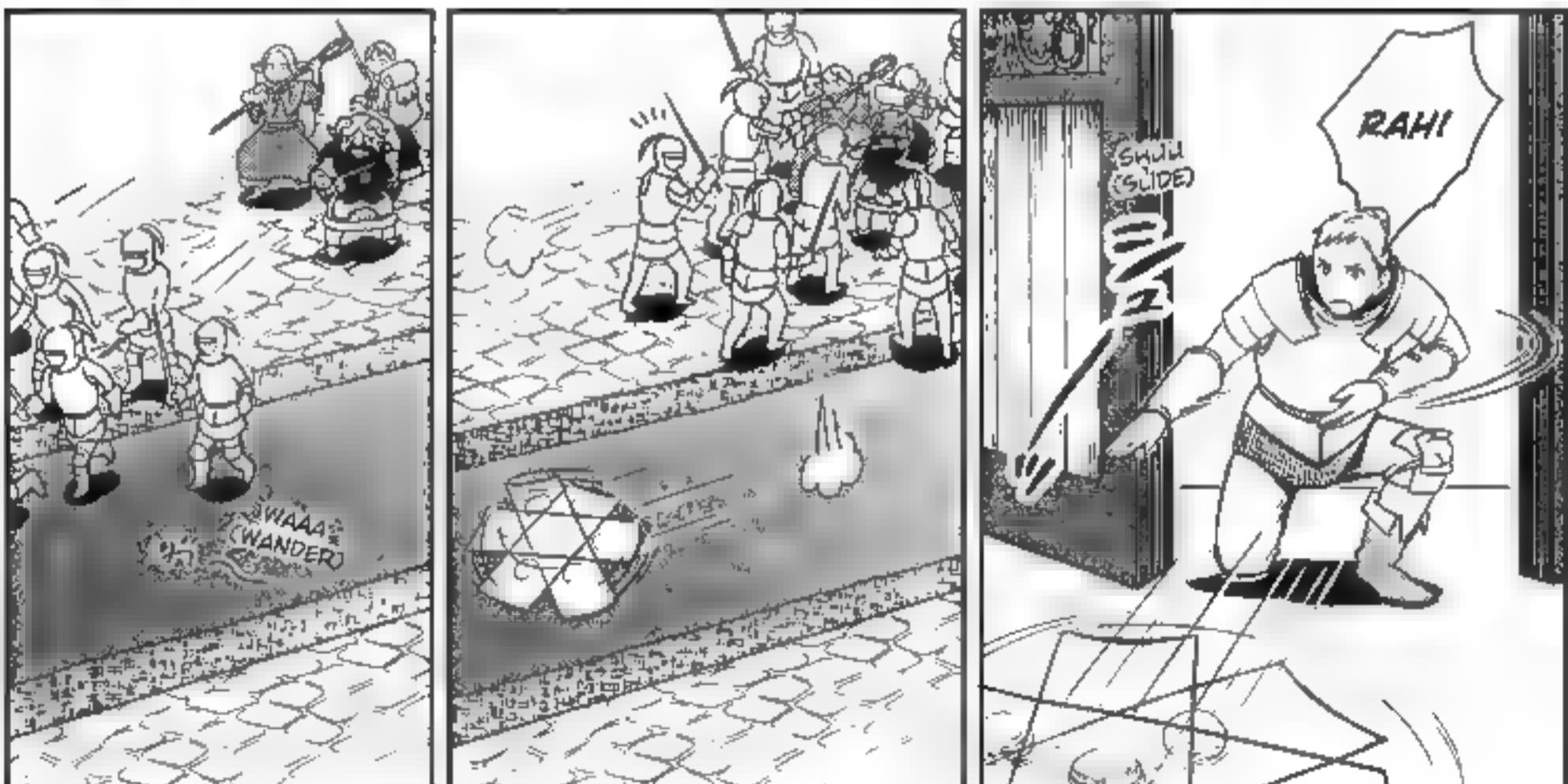
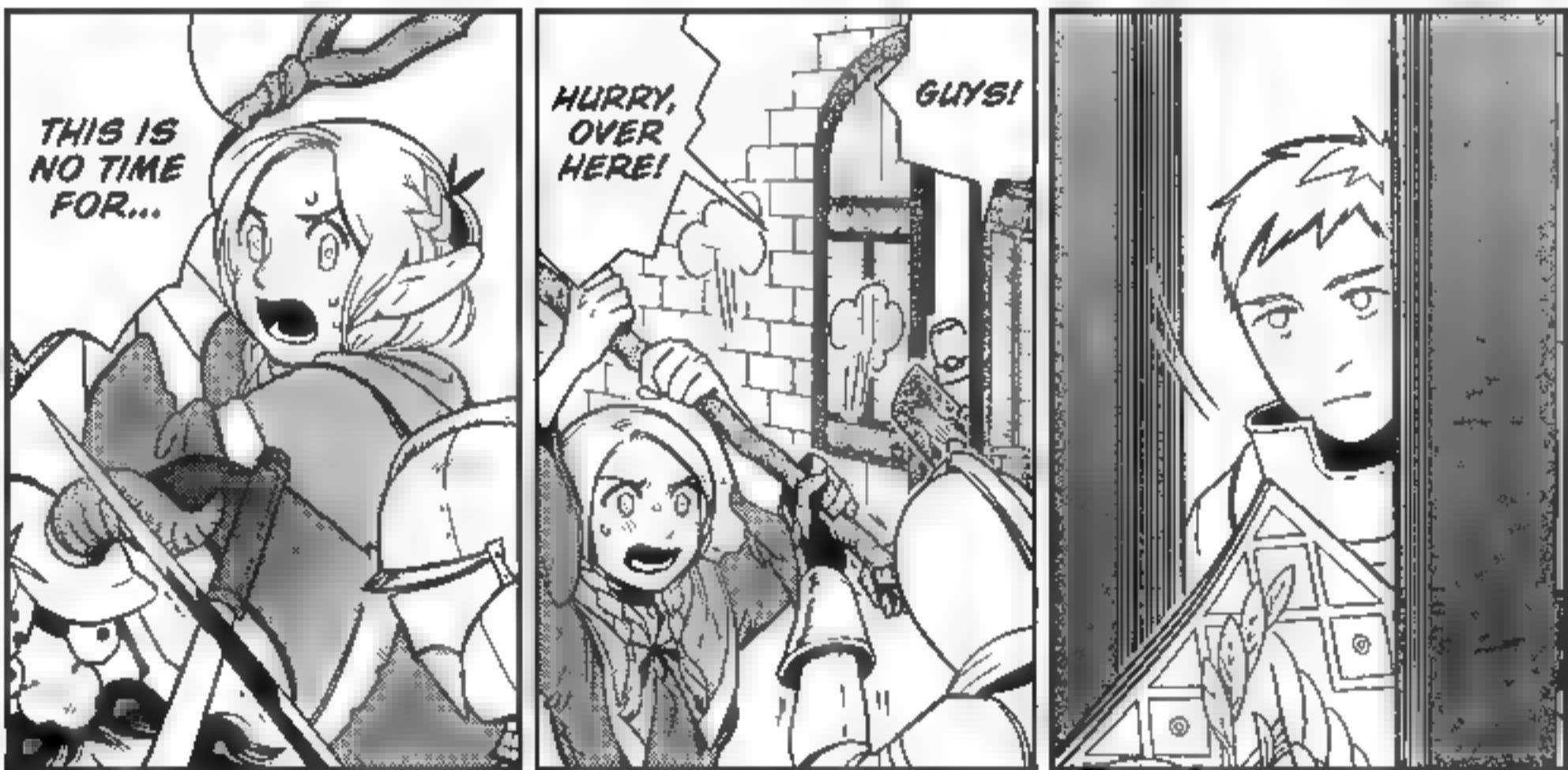


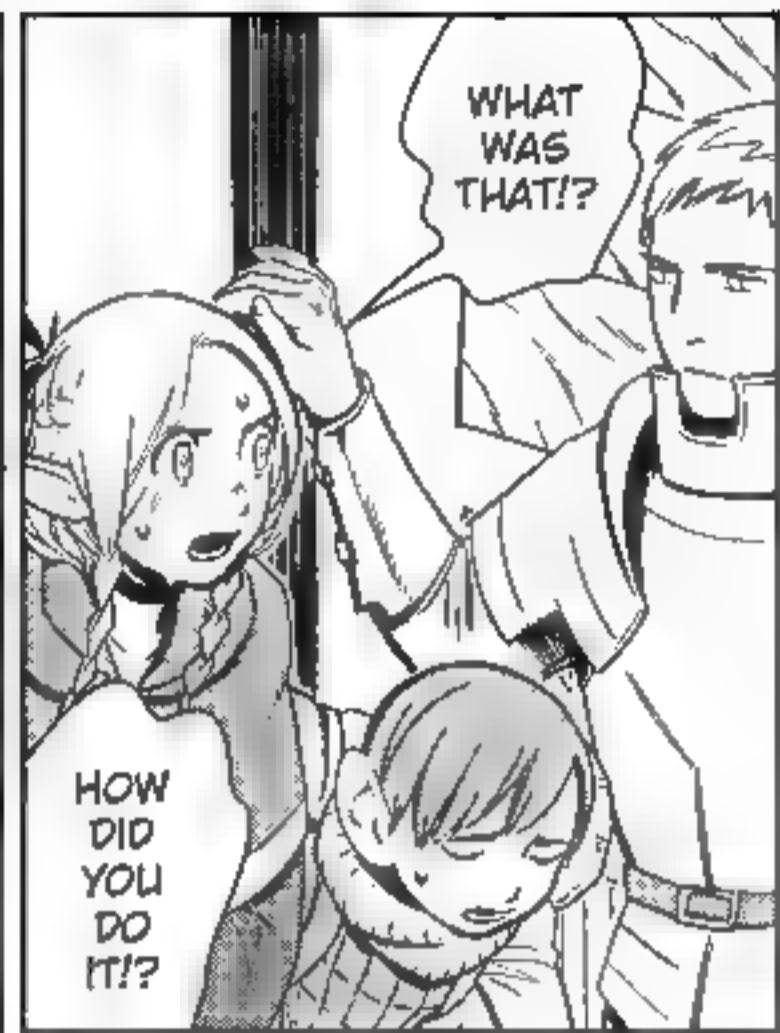


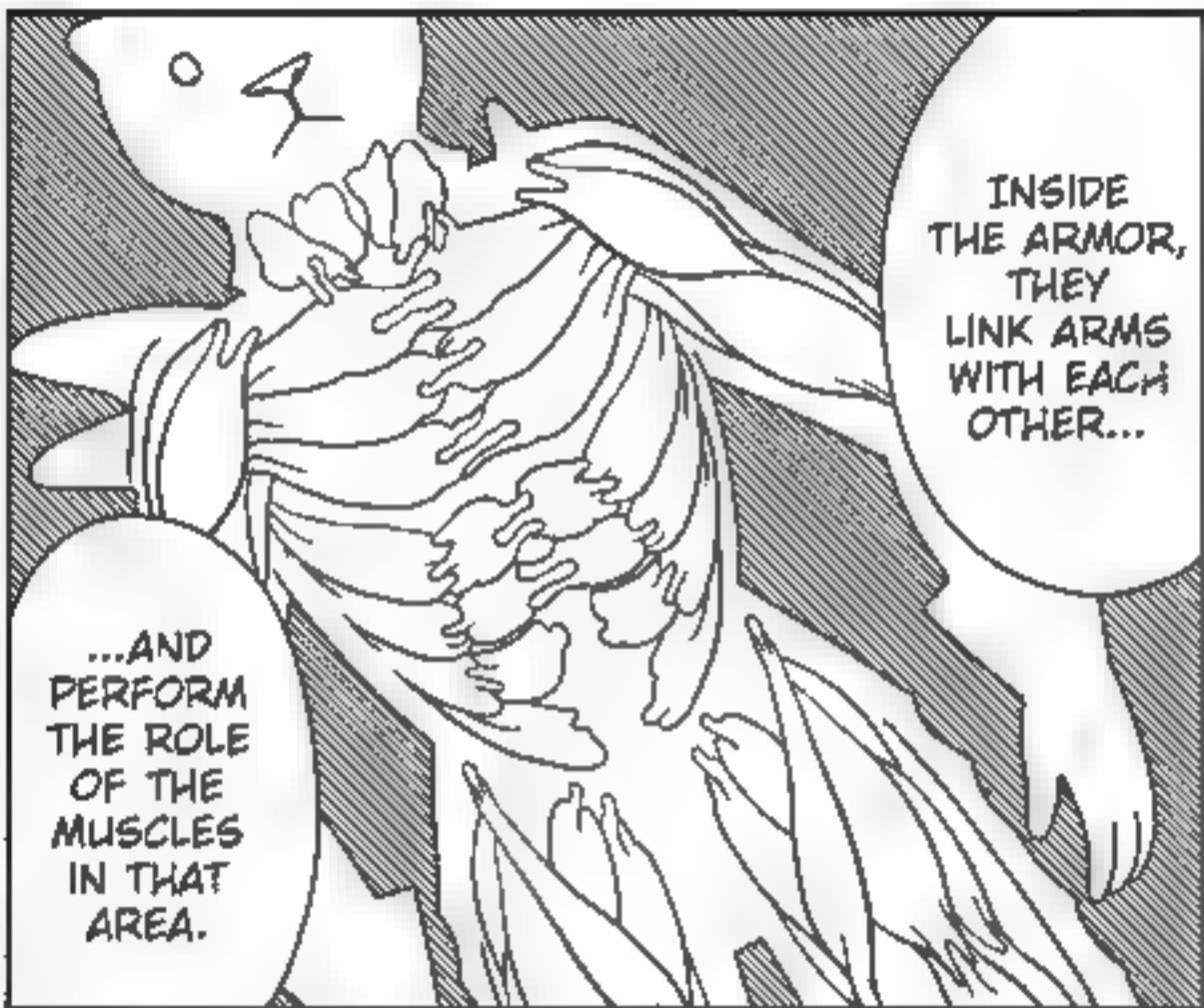
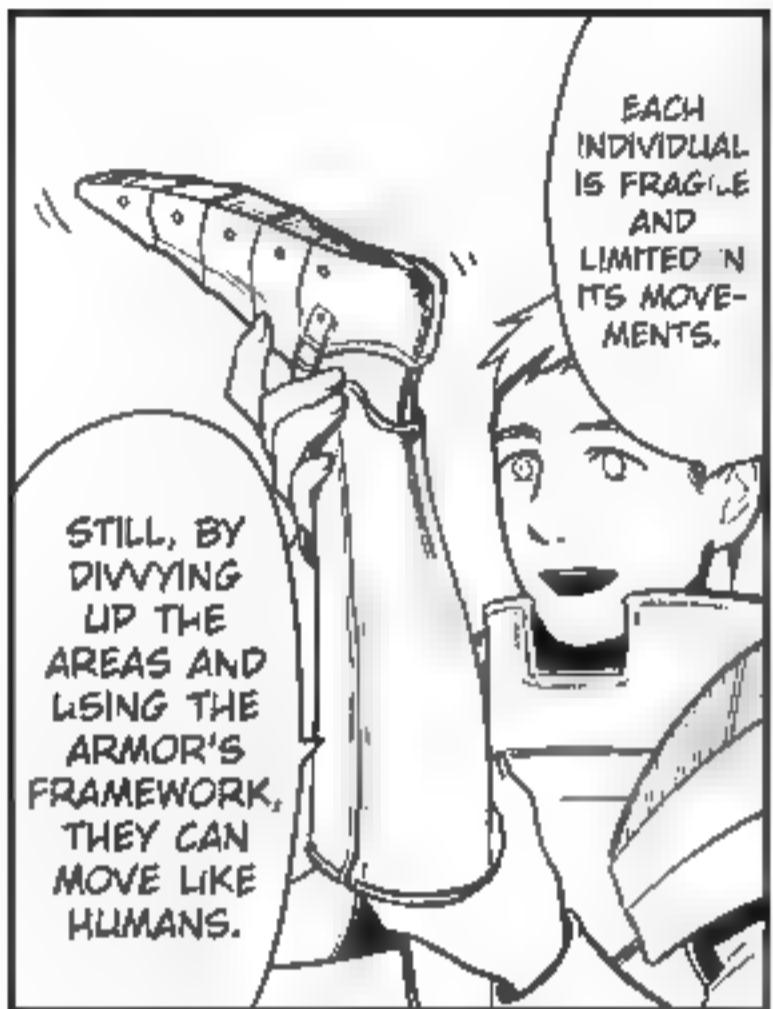


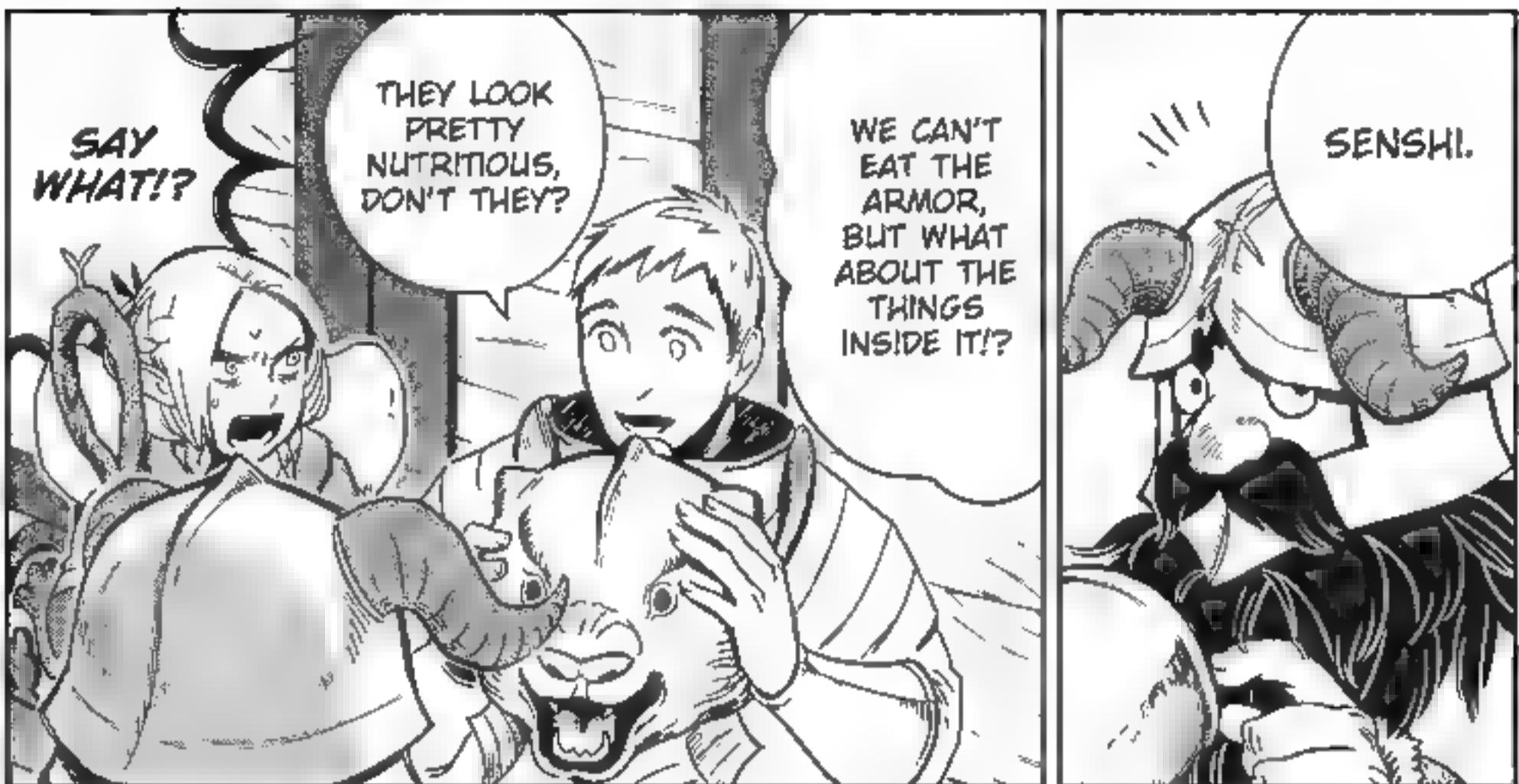


















LIVING ARMOR FULL COURSE MENU

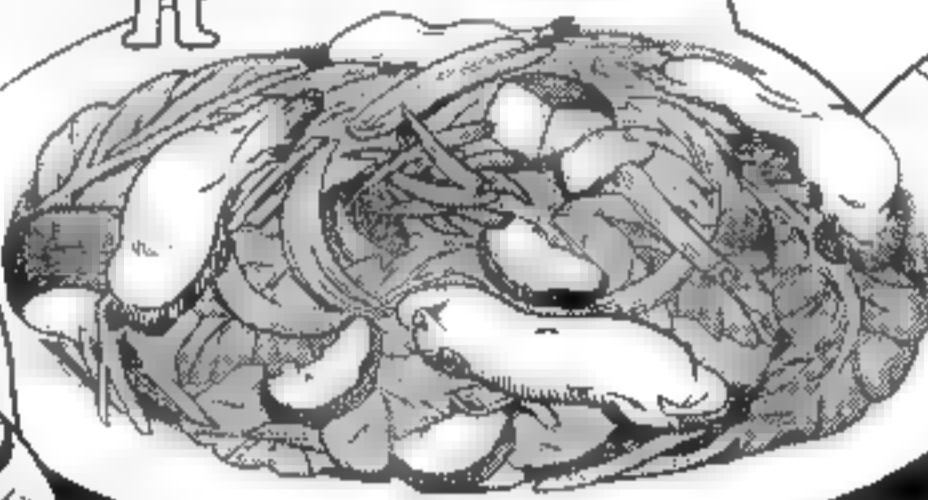
LIVING ARMOR DWARF-STYLE STIR-FRY

Ingredients (Serves 3~4)

Antitoxin herb—2 bunches
Medicinal herb—1 bunch
Living armor—7~8 med. pieces
Special sauce—1 tbsp.
Salt and pepper—To taste



IT'S
DONE!!



LIVING ARMOR CASSEROLE

Ingredients (Serves 5~6)

Living armor (in shell)—1
Seasonings (salt, soy sauce,
vinegar, etc.)—To taste

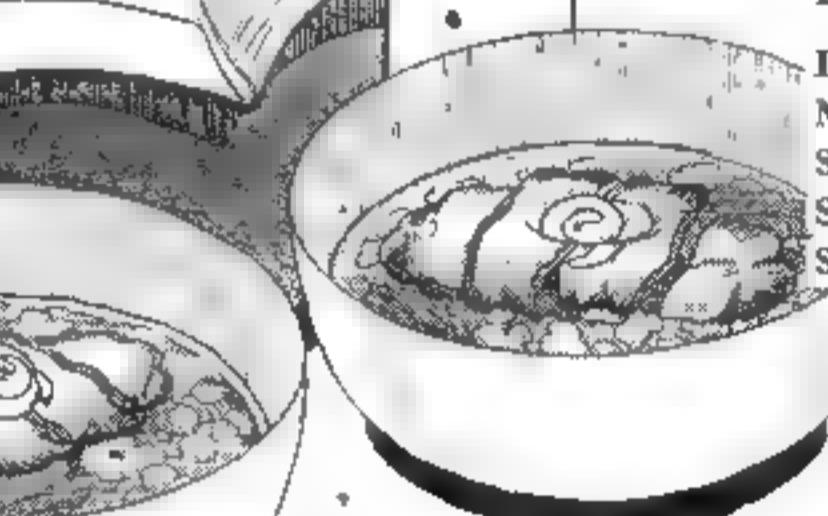


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LIVING ARMOR SOUP

Ingredients (Serves 4)

Living armor—3~4 large pieces
Medicinal herb—1 bunch
Soy sauce—1 tbsp.
Special sauce—1 tbsp.
Salt and pepper—To taste

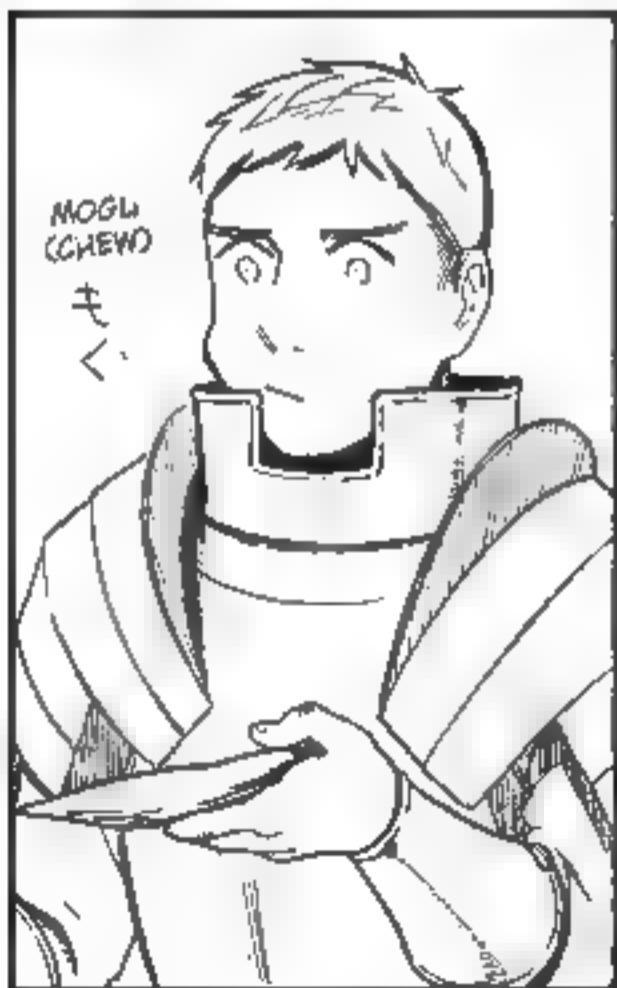
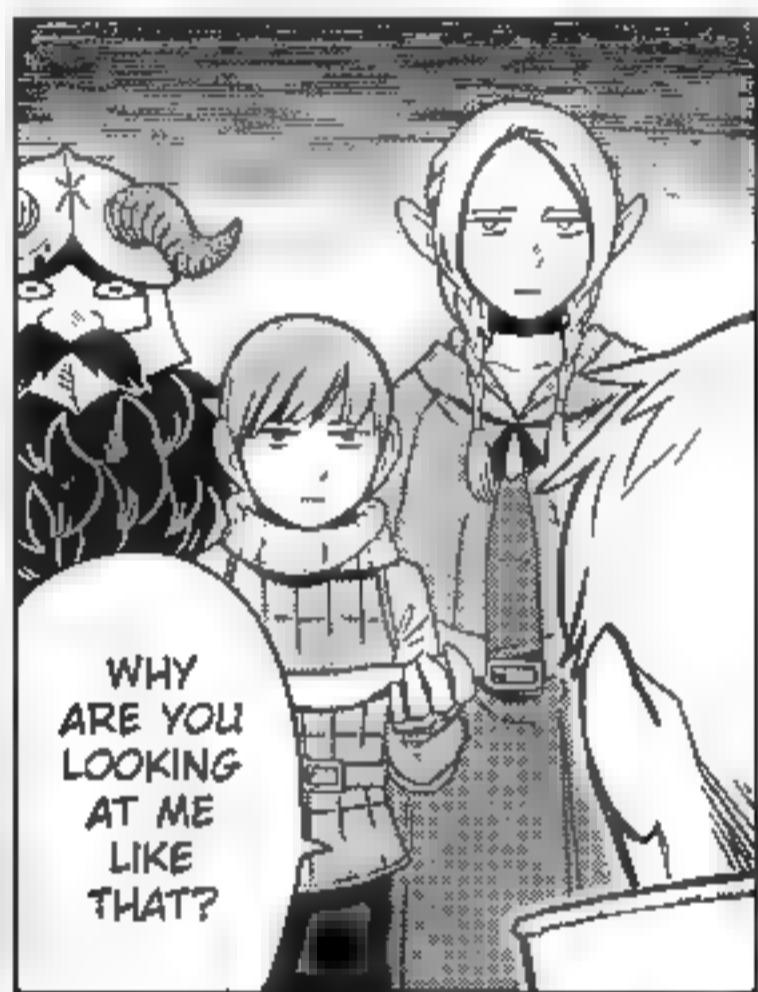


GRILLED LIVING ARMOR

Ingredients (Serves 1)

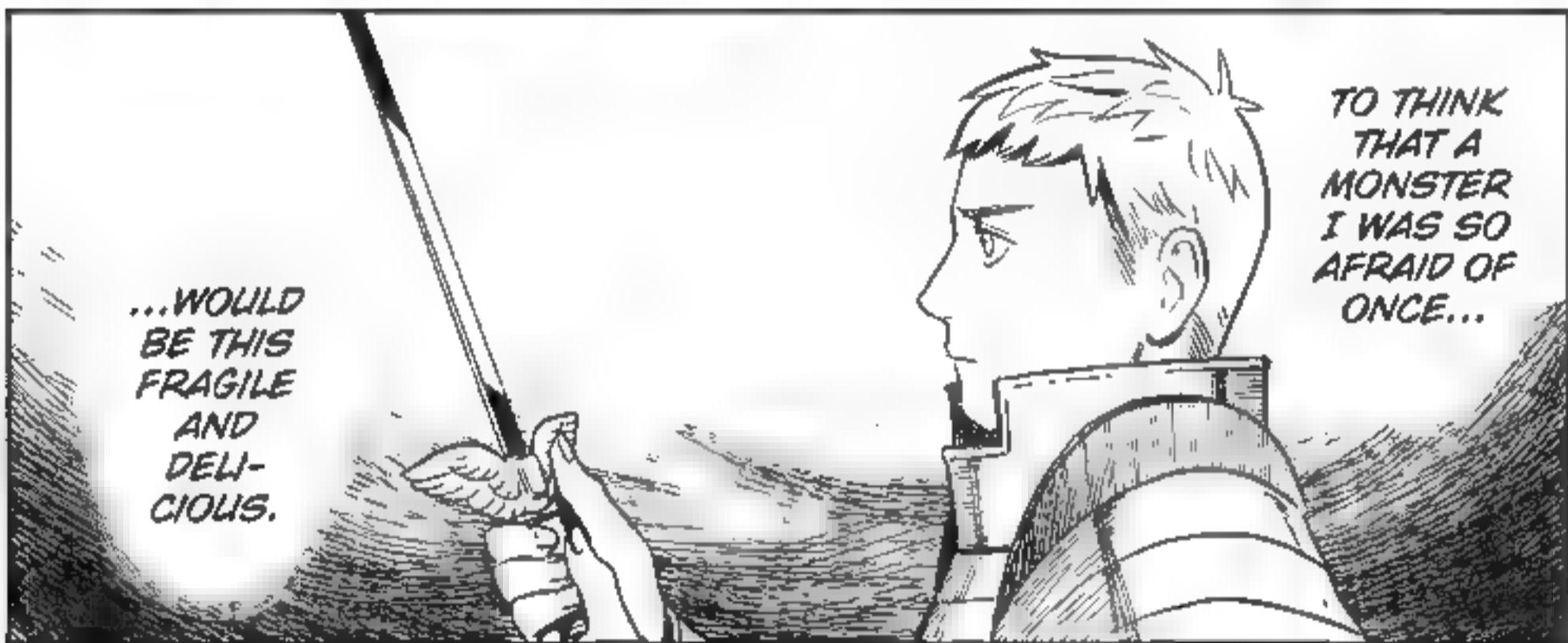
Living armor—1 large piece
Seasonings (salt, soy sauce,
vinegar, etc.)—To taste

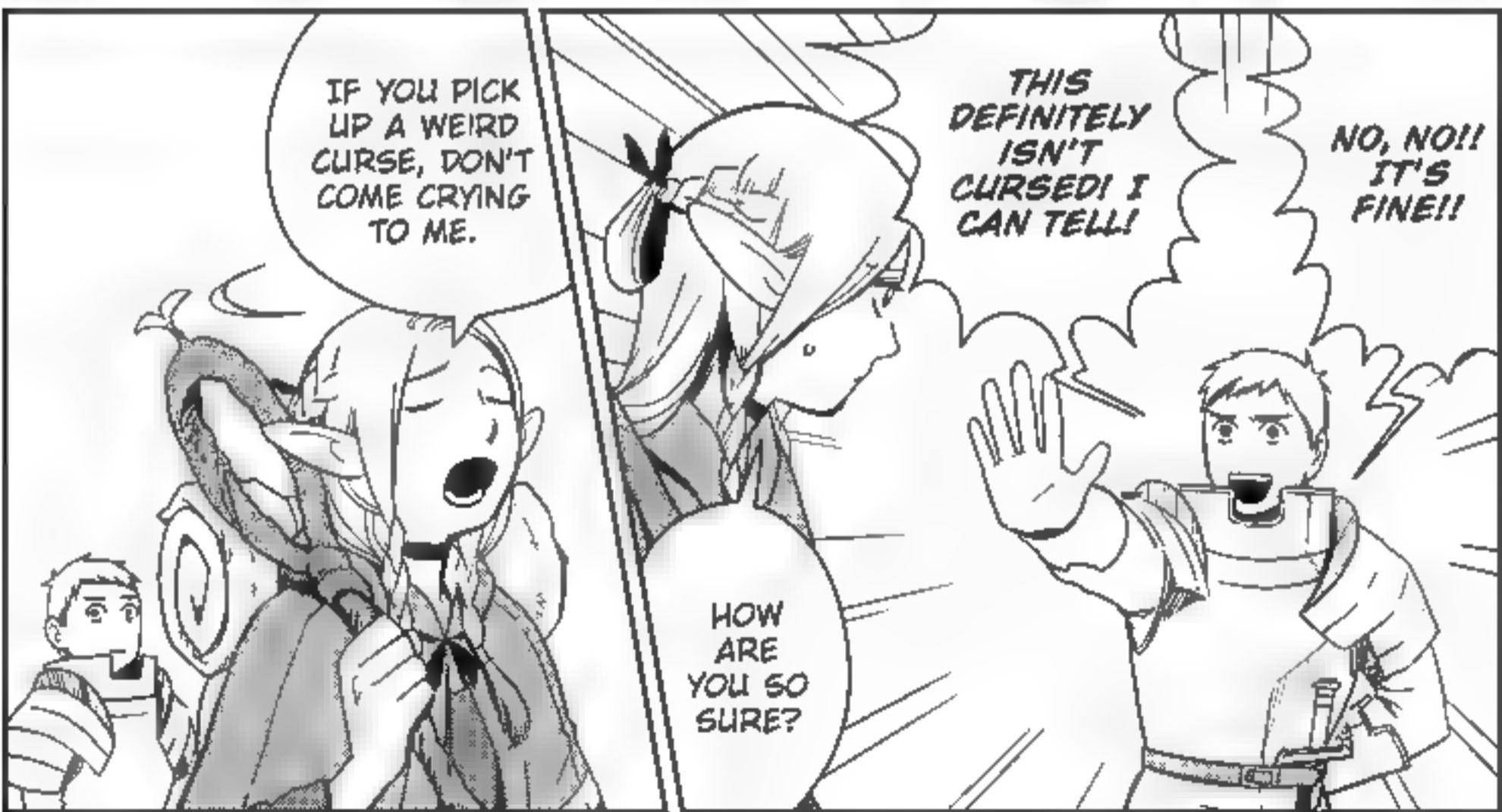
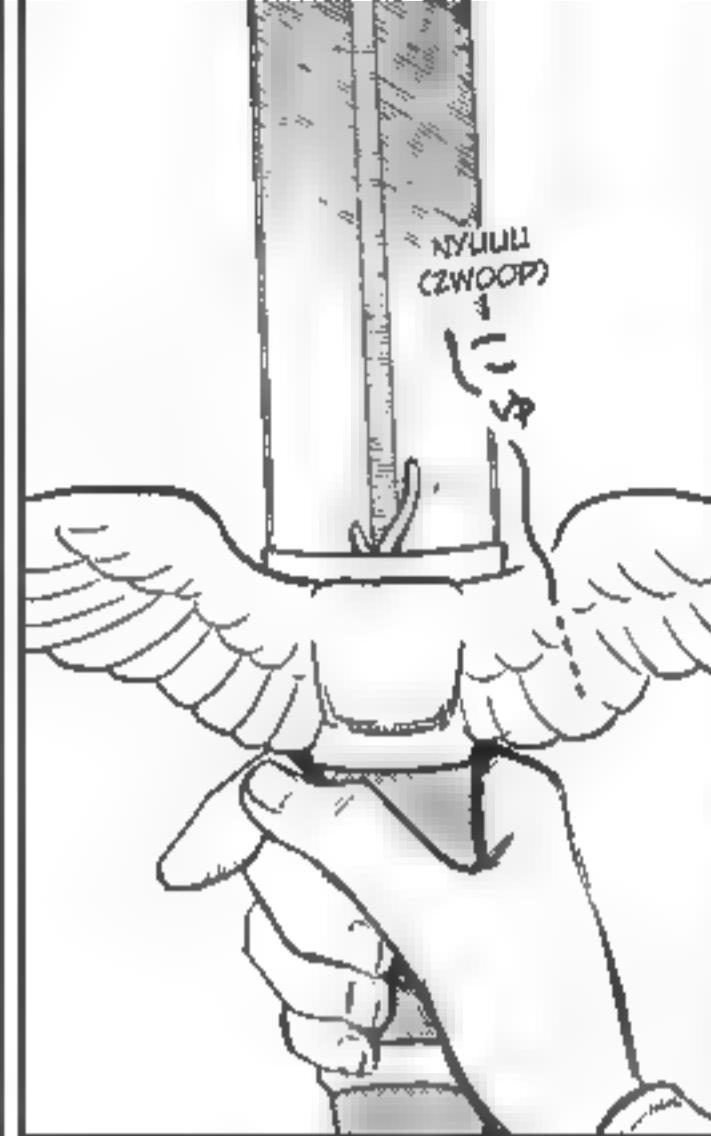
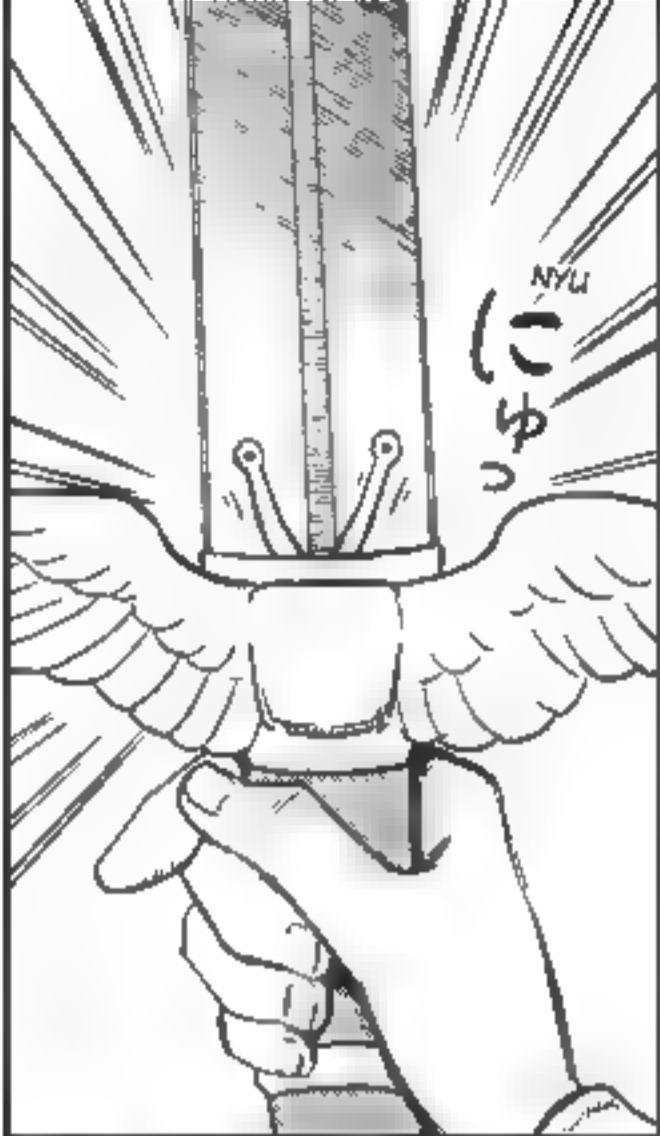


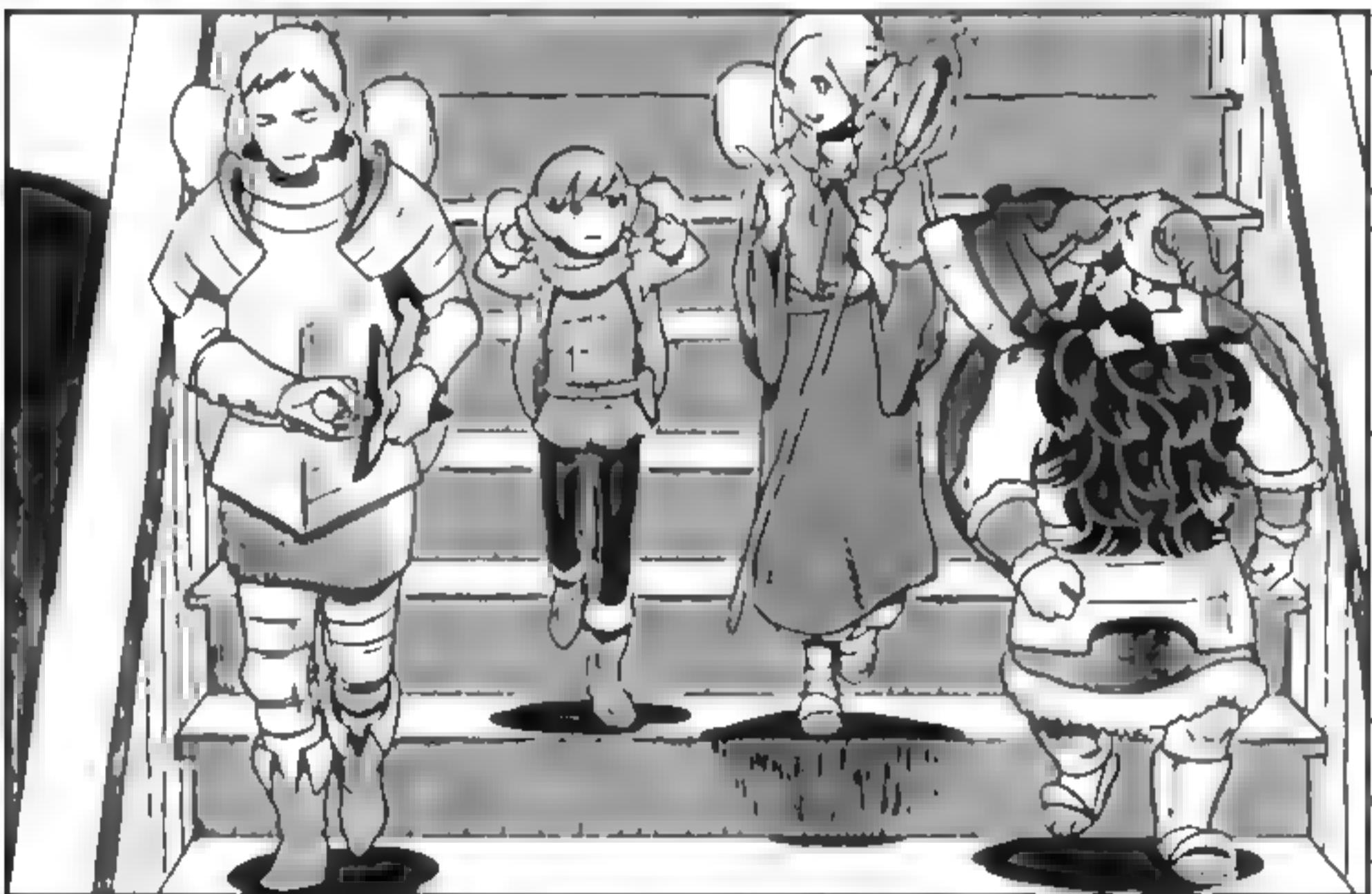
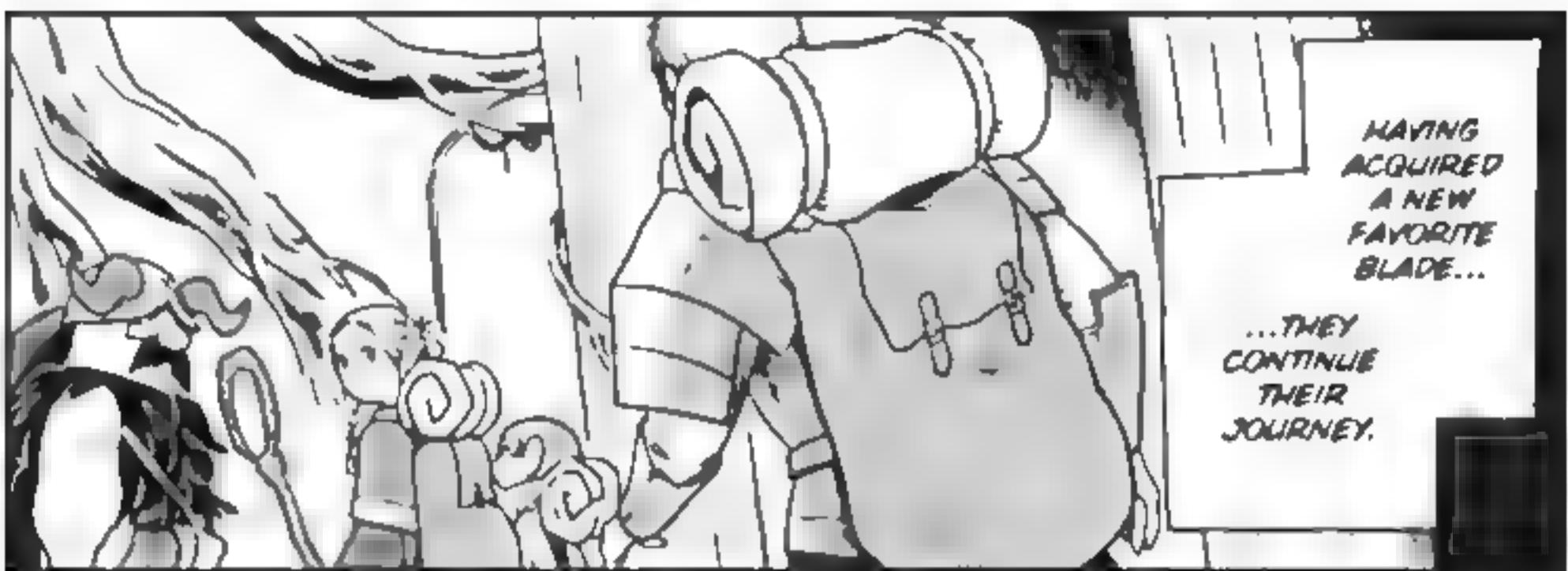












TRANSLATION NOTES

Page 5

The specific hot pot being made here, *mizutaki*, is an unthickened stew of boiled, unseasoned meat and vegetables that is cooked at the table.

Page 39

Shabu-shabu is thinly sliced meat (usually beef) parboiled in hot broth, then dipped in sauce.

Oyako-don (mother-and-child rice bowls) usually consist of chicken, egg, and sautéed onions served over rice.

Page 47

The Matagi are people of Japan's Tohoku region who farm during the growing season and then form bands and hunt during the winter.

"Along comes a duck with a leek on its back" is a Japanese phrase used when something terribly convenient happens, as if a duck has arrived to dinner with its own seasoning in tow.

Page 49

According to Japanese urban legend, cherry trees are so beautiful because there are corpses buried under them. The legend stems from the folk belief that cherry blossoms were originally white but grew pink from the blood of the corpses buried under the trees.

Page 113

Kakiage are "cakes" made of assorted shredded vegetables and sometimes seafood that are then lightly battered and fried.

Page 120

Tempura refers to meat or vegetables that have been battered and deep-fried. Tempura is distinct from other deep-fry techniques in that breadcrumbs are omitted.

Page 186

Matango is a 1963 Japanese thriller about a group of castaways who are stranded on an island, eat the fungi that grow there, and find themselves slowly turning into mushrooms...which explains Marcille's reaction.

Page 125

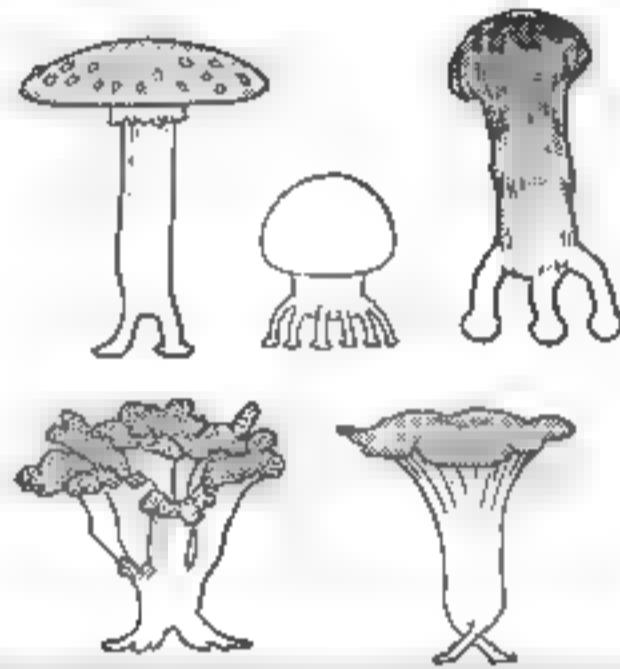
Senshi is using degrees Celsius. Converted, 180°C is about 365°F. Ouch!

To be continued...

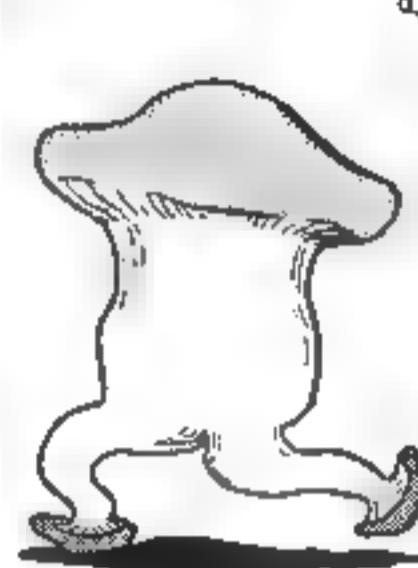
MISCELLANEOUS MONSTER TALES

1.

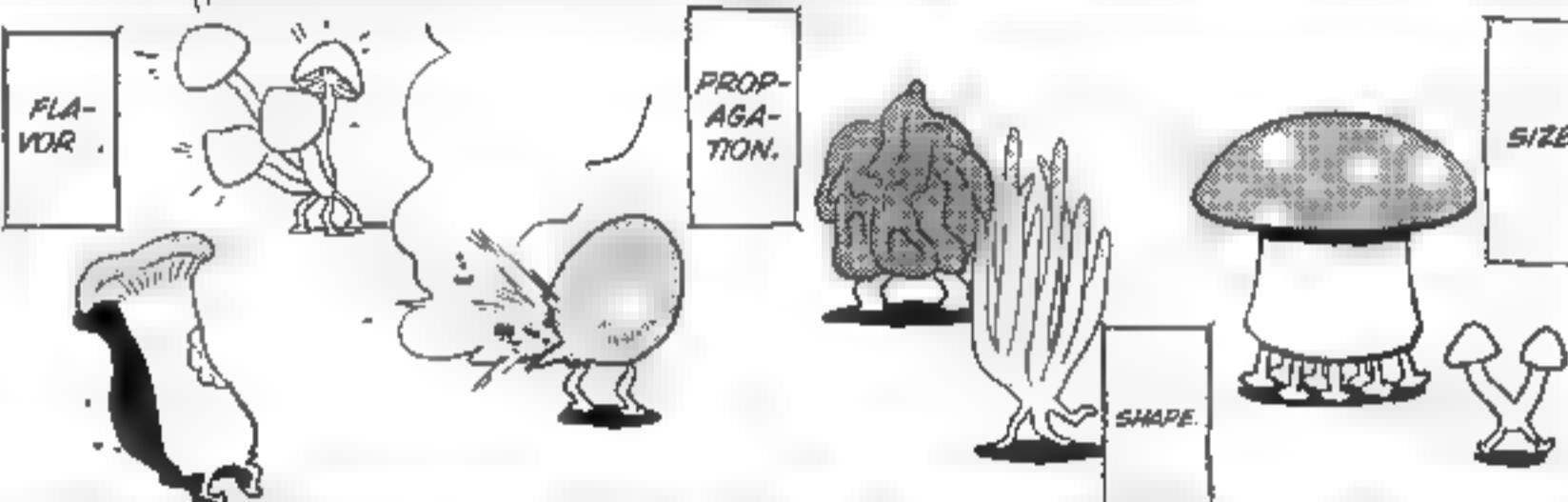
EVEN AMONG MONSTER FANS, A LOT OF ENTHUSIASTS STUDY THEM AS A SEPARATE FIELD.



THERE ARE ALL SORTS OF DIFFERENT WALKING MUSHROOMS.

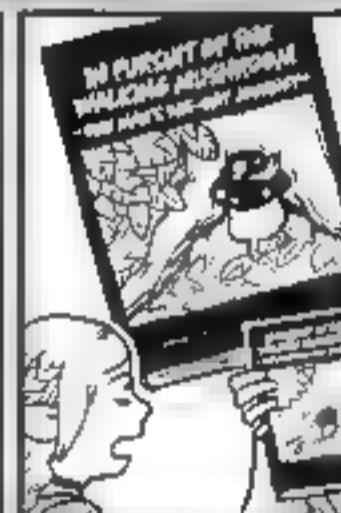


IN EVERY WAY, THEY ARE DIVERSE, UNIQUE CREATURES.



I AM NEVER EATING WALKING MUSHROOMS AGAIN!!

MATANGO

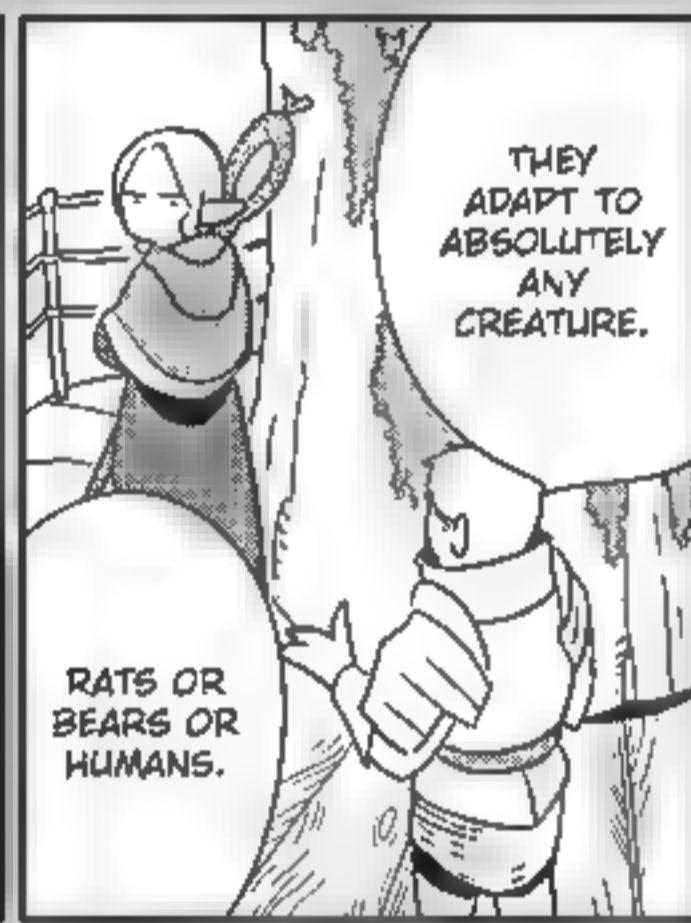
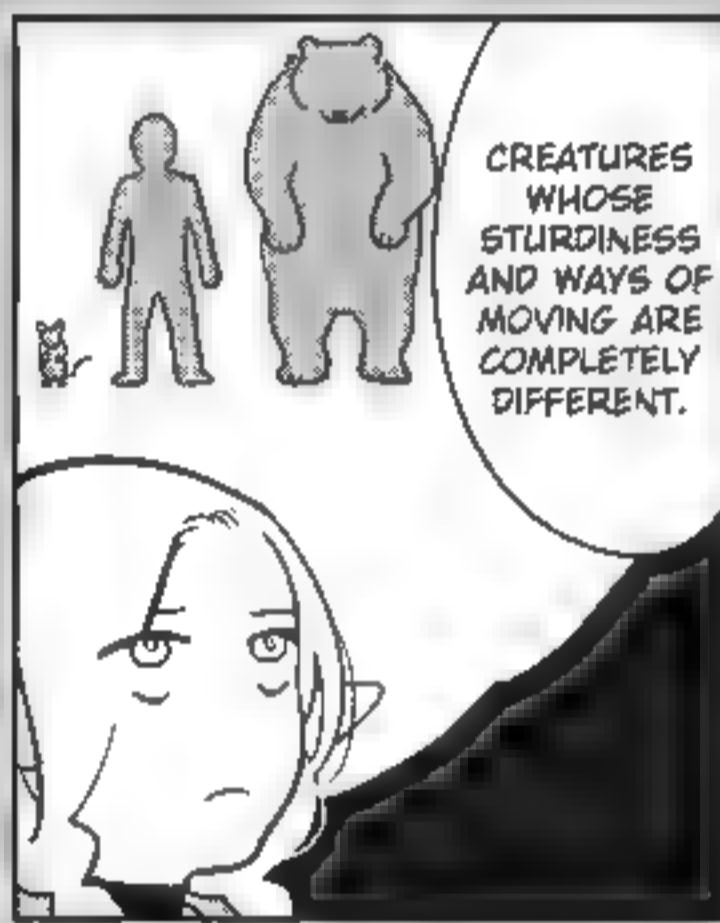


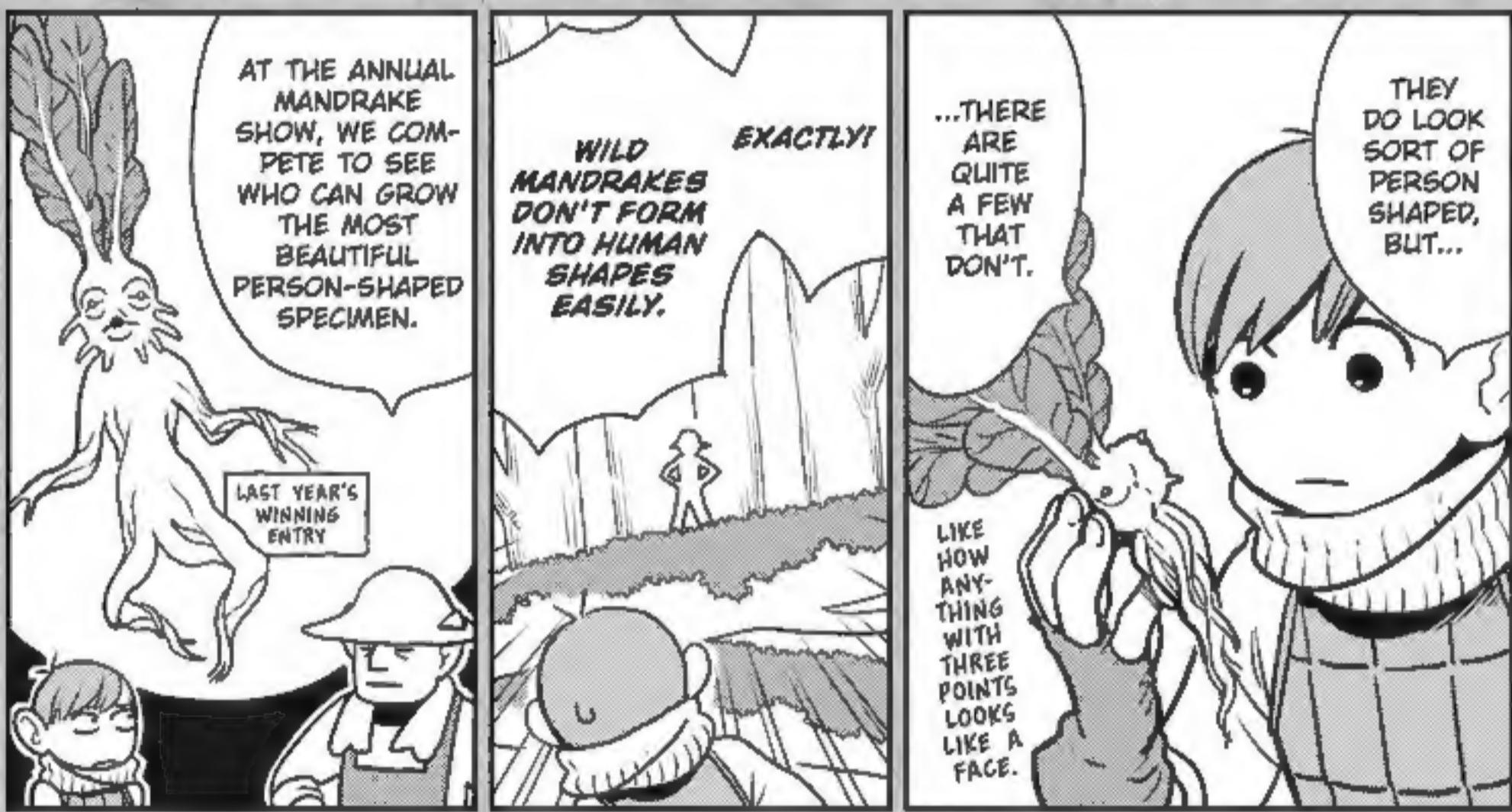
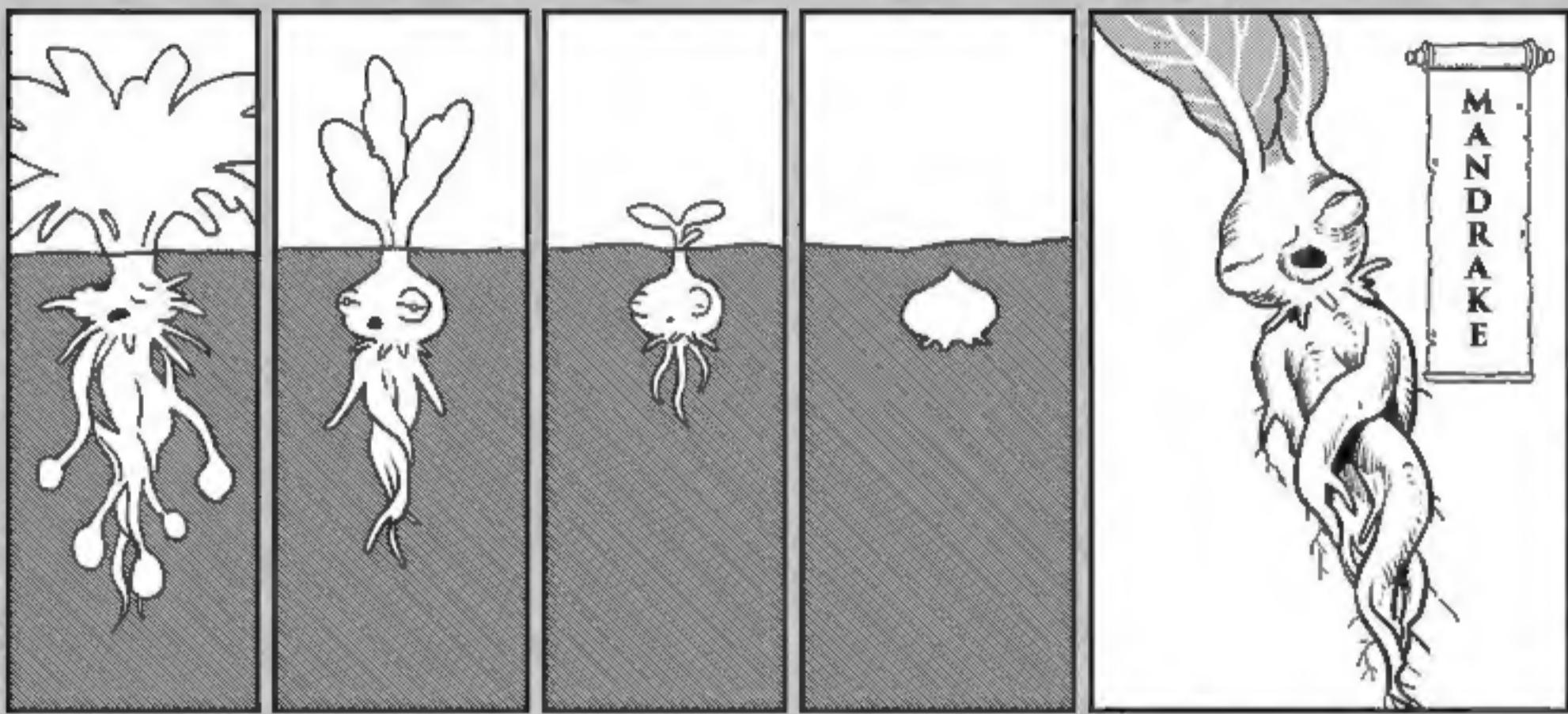
THERE'S EVEN A BOOK OF JOURNAL ENTRIES BY A MAN WHO TRAVELED AROUND EATING NOTHING ELSE.

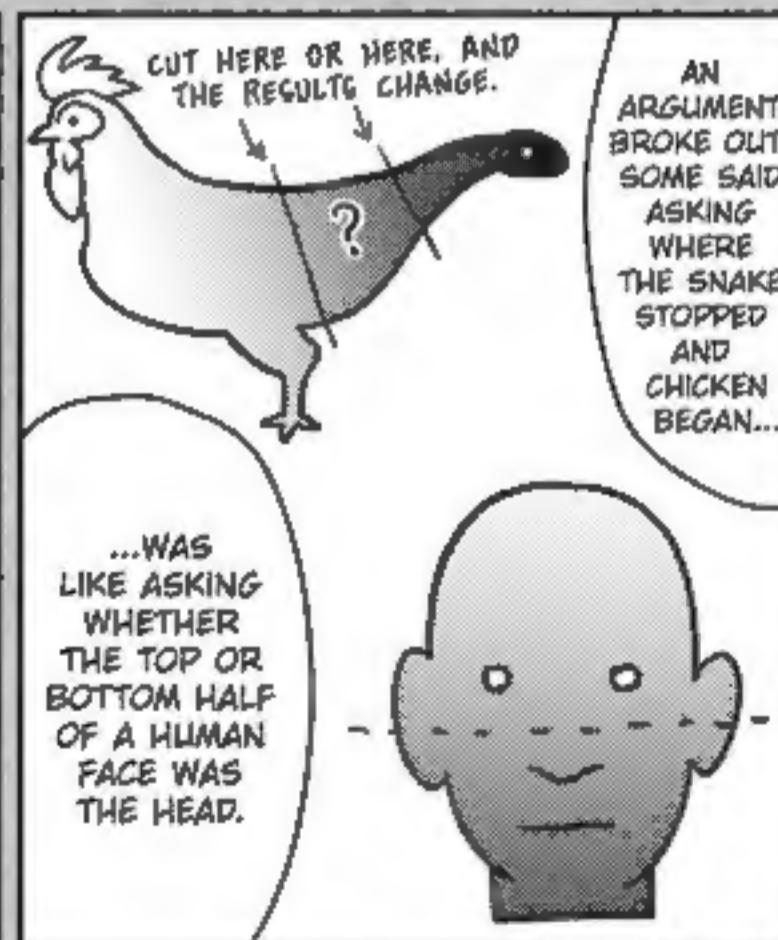
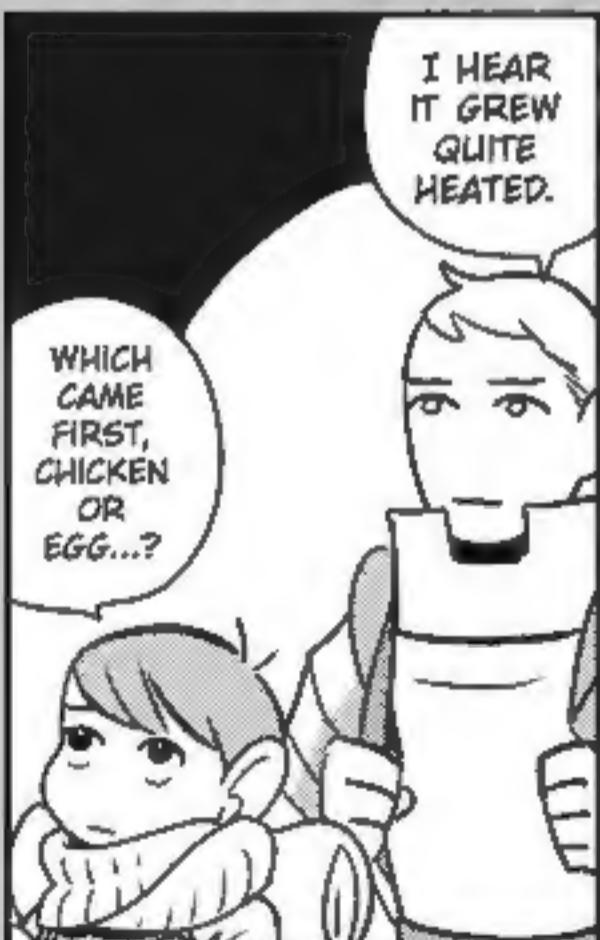
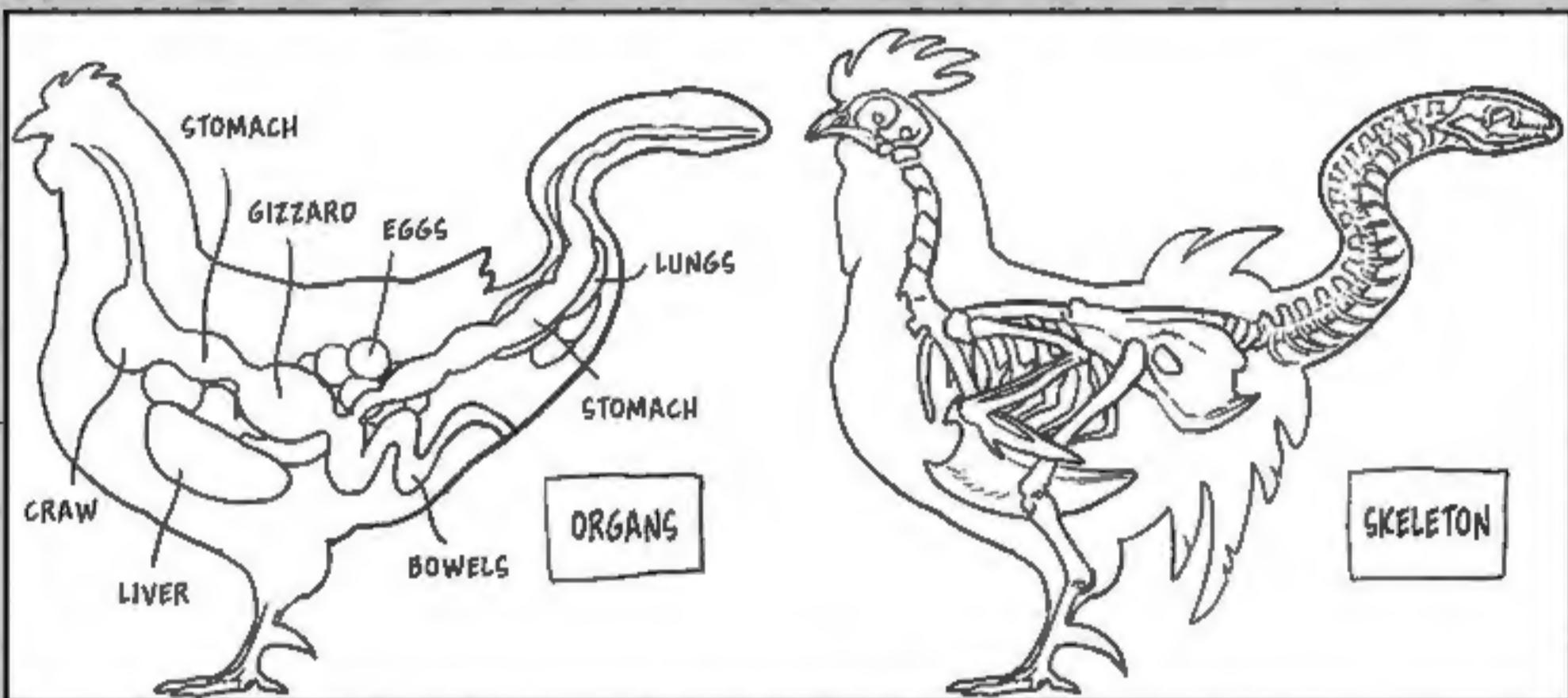
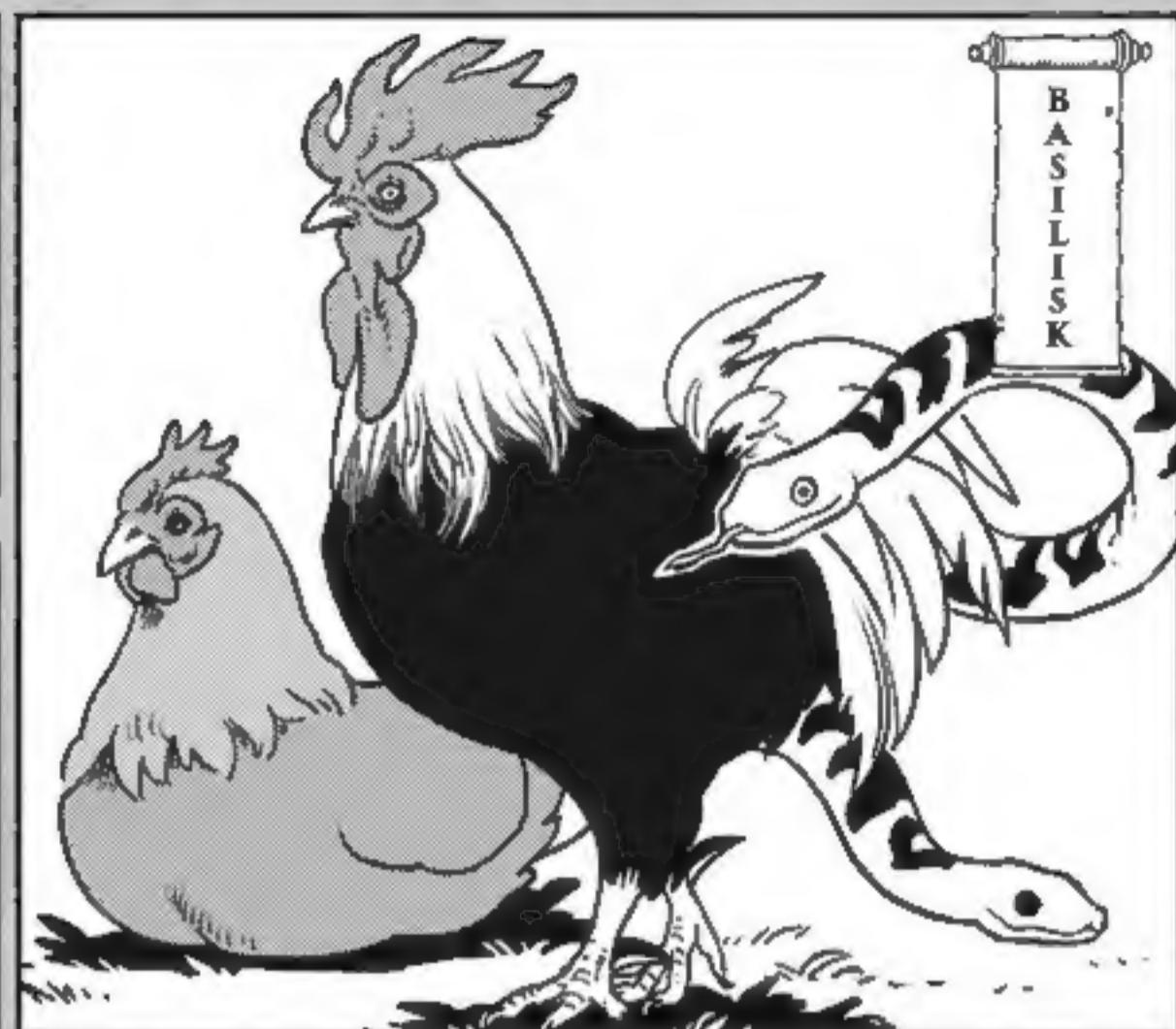


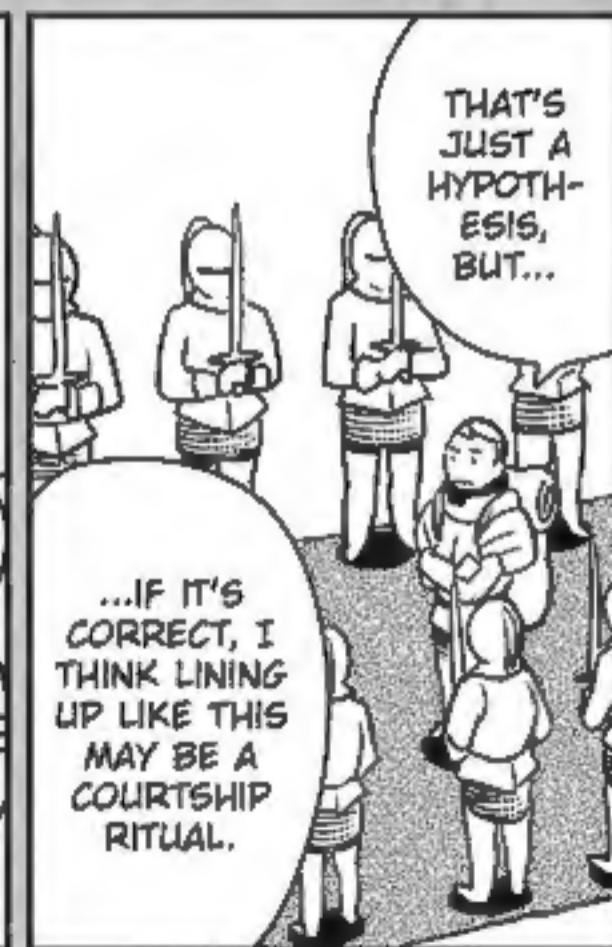
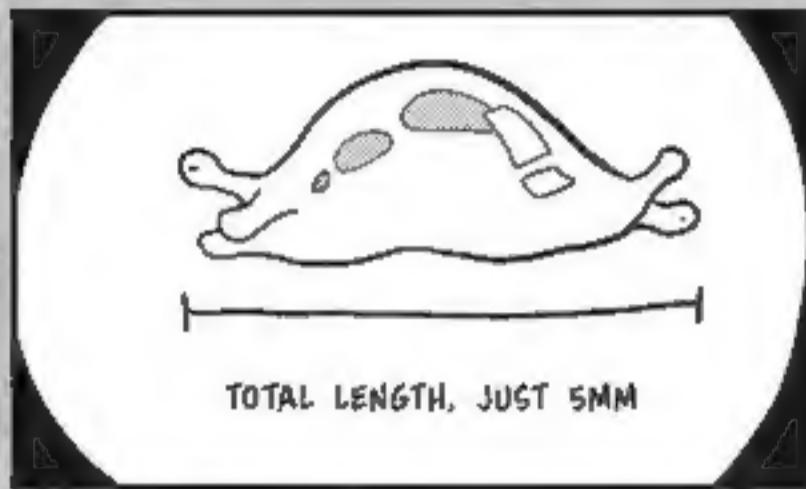
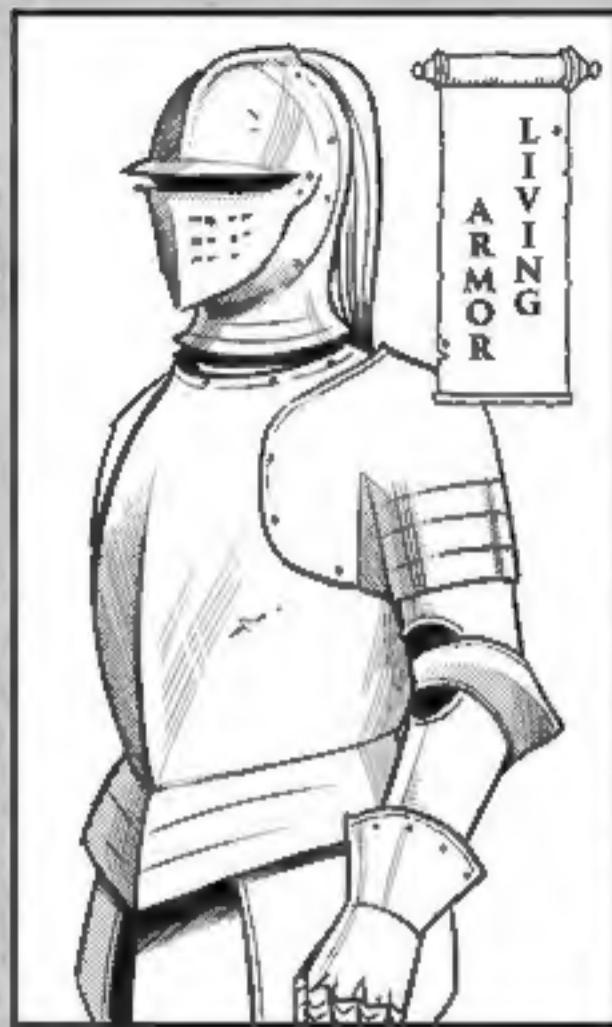
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DELICIOUS IN DUNGEON

RYOKO KUI

Translation: Taylor Engel

Lettering: Abigail Blackman

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